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VOL. 75, NO. 10



ON OUR COVER: Brilliant color and a Mediterranean flair accent Louis Feraud's designs. He pairs a chiffon print blouse with a ruffled velvet skirt and tops it all with a gaucho hat. For more fall fashions, see page 44. Photographed by Kim Sargent.

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AGNES ASH

PB DATELINE

The Party Planner in this issue of *Palm Beach Life* is of intense interest to me because I have never given a perfect party. Nor have I abandoned hope of giving one.

While most of life's humiliations diminish as they multiply, disastrous experiences at playing hostess seem to grow out of proportion to their importance. They become family lore, repeated from one generation to the next like a warning against swimming too soon after meals.

I seem to be suited to entertaining crowds of 30 or more. Perhaps because my grandfather set such easy standards. He planned picnics for 80 people by sending out postcards. Everyone brought his own food. As the host, he supplied two stalks of bananas and 20 gallons of ice cream.

It's those little dinner parties for eight that throw me. Even when everything is prepared the day before, I cannot sit and make small talk while my thoughts are wandering to the exact minute I must slide the bread into the oven or slide the cannelloni out before the bechamel sauce becomes asphalt topping.

I find myself saying things like, "Is your daughter married yet?" to guests who then answer, "Not anymore but the court awarded her the three children."

One time, feeling guilty because I owed invitations to three levels of management, I invited three couples to dinner on the same night, risking an intimate seated dinner.

The afternoon of my dinner, one of the men resigned, the second was fired, and the third was the cause of it all. They all came, wishing to demonstrate social courage. Anyway, it saved putting ice in the drinks.

Big parties haven't all gone well. There was an unforgettable party when one of our friends at the *Miami News*, Hal Hendrix, won the Pulitzer Prize for a series of articles on Cuba going Communistic — a long time ago, obviously.

It was a small house although 60 people were invited. Tables were set on the lawn and the open porch. A half hour before the guests arrived, I was placing a dish of olives on the buffet table. In slow motion, the table tipped towards me. The Duncan Phyfe pedestal couldn't hold the weight.

Sliding toward me were platters of cheese, turkey, ham, roast beef and a watermelon shell filled with mixed fruit. Fortunately, the sticky key lime pies were on the sideboard.

I held up the table and called for help. When the emergency squad finally arrived, dripping from the shower, the table was cleared while I held it up with the determination of The Atlas in Rockefeller Center holding up the world.

The food was saved. However, as the guest of honor arrived, it began to rain. He helped bring in flowers, silver and linen from the backyard. People arrived in this confusion. They sat on the staircase and the washing machine. One small woman even sat beneath the laundry table, now turned into an emergency buffet. One man ate his dinner at home. He gathered it up and left when he couldn't find a seat.

It was our most casual, most successful party but I didn't plan it that way. □



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IN GOOD SHAPE

CHOOSING HEALTH

"We select our illness," President Nixon's favorite psychiatrist Dr. Arnold A. Hutschnecker wrote some 30 years ago in *The Will To Live*.

It is not that we reason ourselves into illness. No one determines to get sick — at least not seriously sick. Perhaps a hacking cough to relieve responsibility for an undone chore or a fever, to excuse us from visiting a disliked relative. Even more dramatically, convulsions, to elicit sympathy and attention. Who among us, however, would consciously choose to become the victim of a stroke, heart attack or cancer?

"We ourselves choose the time of illness, the kind of illness, the course of illness, and its gravity," Dr. Hutschnecker insisted. We make these decisions circuitously, by way of turbulent, wordless self-arguments, the language of the emotions, "... in the unconscious court of judgment which sits, waking and sleeping, within us."

The need for a way out, for escape, sacrifice, or self-punishment, Hutschnecker believes, drives us to single out an organ to destroy by illness. Medicine speaks of "tissue memory," wherein part or all of an organ previously injured retains a memory and is first to succumb to stress. Medically it is explained as the point of lowest resistance.

"Our emotions fill us with dynamic power to deal with the problems of living," Dr. Hutschnecker observed, "or they block our intelligence, paralyze our will, and hypnotize our consciousness." According to our emotional standard of values, we "make the choice for a determined suicide, or a half-hearted one, or for merely a gesture."

Throughout medical history courageous practitioners have attempted to inject the mind (psyche) and body (soma) link into patient treatment. For the most part, however, they have been met with scorn. Physicians readily agree the "will to live" is crucial to a patient's recovery, but resistant to the idea of a patient's "will to illness." Even Hans Selye's classic book, *The Stress of Life* which detailed the negative effects of negative emotions on body chemistry,

was criticized by the medical community when first released.

Today, however, there is compelling evidence that the causes of most (although not all) illnesses are to be found in our lifestyle, diet and emotional-sensory imbalance. More physicians are willing to admit their patients can, to a large extent, choose to be sick, to be well or to be extraordinarily well.

Dr. Wallace Ellerbroek, whose unanswered questions on what makes a

blood pressure will go up or down; your glands will increase or decrease their functioning, etc."

People get sick, not because of "physical" or "mental" factors, Dr. Ellerbroek suggests, but because of the "sum of all factors: physical, mental, emotional and environmental, past and present." Over the years, however, it has been quite evident that "negative emotional states of some type are almost always present and contributory." And when you look closely, Dr. Ellerbroek reveals, you discover that people with similar diseases have similar patterns, "most particularly in their thinking."

While the link between emotions, or personality type, and such major killers as heart attack and cancer are controversial, a growing number of modern studies tend to confirm the feasibility. The Type-A personality profile, developed in 1959 by California cardiologists, Dr. Ray Rosenman and Dr. Meyer Friedman, has now been accepted by the National Heart, Lung and Blood Institute as a serious risk factor for coronary heart disease. While not universally accepted, and by no means guaranteeing a heart attack will occur, a panel of 25 distinguished cardiologists, epidemiologists and psychologists agree the profile "sure does seem to help."

The Type-A person is described by Laurence Cherry in his *New York Times Magazine* piece, *How The Mind Affects Your Health* as "extremely competitive and constantly, anxiously aware of the passage of time. He walks, talks, eats as quickly as possible, and in fact is infuriated whenever anyone or anything around him dawdles. On the surface he bubbles with self-confidence, yet he is prey to constant feelings of inferiority and failure."

Dr. Friedman, director emeritus of the Harold Brunn Institute at Mount Zio Hospital and Medical Center in San Francisco, pointed out in an interview with Cherry, that such people "incessantly try to increase the sheer quantity of their achievements. Life for them is a chronic and constant struggle to achieve

(Continued on page 14)



REBECCA WARRICK BARBIER

person sick led him from medical school to become first a doctor, then a surgeon and later a psychiatrist, came to believe that negative emotional states may be the critical component of all common diseases — even cancer. Writing on the subject of "Language, Emotion and Disease," Dr. Ellerbroek underlined as critical the fact that "negative emotions are associated with unnecessary disturbances of bodily mechanisms, proportional to the duration and intensity of the negative emotional state."

Such reactions, he felt, are not limited to one particular body organ. All bodily organs and cells expressed their response to such brain states in various ways. "If you are angry and depressed about your job," he notes, "your stomach acids will either go up or down; your



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IN GOOD SHAPE

(Continued from page 10)
more and more in less time." They come "complete with a free-floating and usually well-rationalized hostility, the sense of urgency and hostility gives rise to

irritation, impatience, aggravation and anger." These four components, Dr. Friedman believes, comprise the pathogenic core of the Type-A behavior pattern.

The cancer personality, if it can be

called that, is less well-defined. Indeed, there are critics skeptical of its existence. Many doctors feel that psychological studies of cancer are poorly designed and place unwarranted burdens of guilt on the patient and undeserved emotion-

HEALTHLINE

Picture Yourself Perfect: R. William Whitmer, founder and Director of the Wellness Centers of America, says visualization techniques can eliminate the six major causes of shortened and unnecessarily painful lives: smoking, drinking, obesity, lack of exercise, poor nutrition and inability to cope with daily stress. His book, *Visualization Techniques for a Better, Healthier & Longer Life*, shows how to systematically eliminate the problems, one by one, by creating mental images such as running five miles without being winded, seeing your blood vessels free of smoking-induced carbon monoxide cells or picturing stain-free teeth and fingers. Once the pictures are formulated, he explains, your conscious mind hands the information over to the subconscious mind which translates that information into

knowledge. As people learn a language in their sleep, you can teach the subconscious mind to recognize the negative factors of smoking. Once it gets the message, the desire to smoke will vanish.

Grief Can Be a Killer Too: Dr. Marvin Steinman, chairman of the Department of Psychiatry at New York's Mount Sinai Medical Center, tested six men, middle-aged and middle class, who had watched their wives succumb to lingering deaths with breast cancer. The results were dramatic and perplexing: "the men showed marked changes in their lymph cells which help guard against disease," Dr. Steinman reported. It appeared that their bodies were expressing grief on a basic level showing that their wives' illnesses, and their response to it, had put them at greater risk

to developing some type of illness themselves.

Our Bodies are the Best Physicians: Donald B. Ardell, author of *High Level Wellness* and more recently, *Fourteen Days To A Wellness Lifestyle*, points out that the body is equipped with self-generating antibodies which mend damaged tissue, regenerate dying cells and keep you healthy. The body's self-regulatory processes can only work over the long haul if you don't abuse its healing properties. Disuse, misuse, neglect and denial are its enemies. "Develop an understanding and appreciation of your body, consider natural laws of healing, and avoid behaviors which block nature's process. Your body is beautiful just as nature designed it — don't do anything to void the warranty."

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al baggage on family and friends who may feel they have contributed to a loved one's death. Physicians, however, do cautiously agree there is enough material to warrant further study.

Dr. Lawrence LeShan, through the Institute for Applied Biology, studied several hundred patients to determine whether an emotional connection could be made. He concluded there were striking similarities in personality, lifestyle and emotional response. These findings were later confirmed in a Philadelphia study by Dr. Claus Bahne Bahnsen, and in Fort Worth, Texas, by Dr. O. Carl Simonton and his partner Dr. Stephanie Matthews-Simonton, who observed similar parallels while developing their guided imagery or "visualization" therapy.

The Drs. Simonton, pointing to a darker side of the cancer personality, recorded a tendency to hold resentment and a marked inability to forgive; a tendency toward self-pity; a poor ability to develop and maintain meaningful, long-term relationships and poor self-image.

Dr. LeShan reported that 72 percent of his cancer patients shared similar life histories. They had been raised by emotionally distant parents, were victims of early rejection, or loss of a loved one — an event followed by feelings of despair and hopelessness. While lonely, hurt and not given to close associations with others, they ultimately acquired either a consuming relationship, or a career, which gave their lives new meaning.

Their tendency, Dr. LeShan found, was to be "model" adults who shared an inability to express strong emotion or to get their needs met. In Philadelphia, Dr. Bahnsen perceived that "cancer is little known among psychotics and schizophrenics who are at the other extreme, quite emotionally flamboyant." Most cancer patients, however, appear to be conscientious and dutiful. Psychological tests found they present a composure that masks a basic despair which surfaces when the central loved one or position is lost. Within a relatively short time after the loss, studies indicated, the first symptoms of cancer appear.

Dr. Barbara J. Betz, a psychiatrist at Southern California Permanente Medical Group in Los Angeles, inadvertently confirmed these conclusions in an analysis consisting of 45 medical students which began over 30 years ago at Johns Hopkins University in Baltimore. There Dr. Betz devised psychological profiles that ultimately sorted the students into three basic types: Alphas who were, regardless of superficial simila-

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ties in other areas, primarily calm, stable, self-reliant types; Betas, who, while more lively and lighthearted, tended to be flexible; and Gammas who were moody, anxious and somewhat irritable.

A couple of years ago, Dr. Betz was able to follow up on her group. As would be expected some three decades later, many of her associates had suffered major illness in the intervening years. Significantly, however, only one quarter of the Alphas or the Betas had endured heart attack or cancer. But for the moody, inflexible Gammas, the figure was 77 percent. "Temperament and approach to life," Dr. Betz observed, "certainly seem to have an effect on your resistance to disease."

If negative emotions can produce such changes in body chemistry, it should be reasonable to assume that positive emotions could produce positive chemical changes. Norman Cousins (*Palm Beach Life* May 1981) in *Anatomy of an Illness*, questioned whether "love, hope, faith, laughter, confidence, and the will to live" shouldn't have therapeutic value. He then went on to prove it can, indeed, by curing himself of an "incurable" degenerative disease of the connective tissue.

Crucial to the cure was the knowledge that neither temperament nor attitude to life are irrevocable forces. Behavioral therapy is now an established arm of medicine that can demonstrate to all, but the most fatalistic that an individual can, if they truly desire to, change negative, destructive habits into positive health.

Drs. Carl & Stephanie Simonton have been teaching cancer patients this concept through their system of auto-

'there are times we need to be ill'

genic meditation called "visualization." Under the Simonton program, a patient undergoing radiation, chemotherapy or other conventional treatment visualizes for three 15-minute periods a day.

It begins with total relaxation, preferably lying down in what yoga practitioners recognize as the Shavasana — although any comfortable seated or prone meditative position is acceptable. Then the patient pictures a mental image particularly pleasing to them. In

their meditative state, they imagine their cancer cells as weak and disorganized and their immune system as strong, its white blood cells surging to carry off the malignant cells which have been weakened by treatment. Patients are encouraged to make their images as vivid and real as they can using bird or animal images to do the job if they find it helpful.

Dr. Simonton emphasizes that visualization is an *extension* of standard cancer treatments, not a replacement for them. In order to help patients change their overall life patterns, he additionally engages them in 10 days of intense group therapy as an adjunct to conventional treatment.

There are times in the lives of most of us, according to Dr. Hutschnecker, when we need to be ill — as a respite from struggle, to gain new perspective, to regroup our forces, to mature a little. However, he contends, the healthy mind will see that "illness is shock therapy, convalescence is a time for taking stock, making decisions, laying out a new course." A time for choosing health. □

Joy Tomlinson Phelan is a member of American Medical Writers Association.

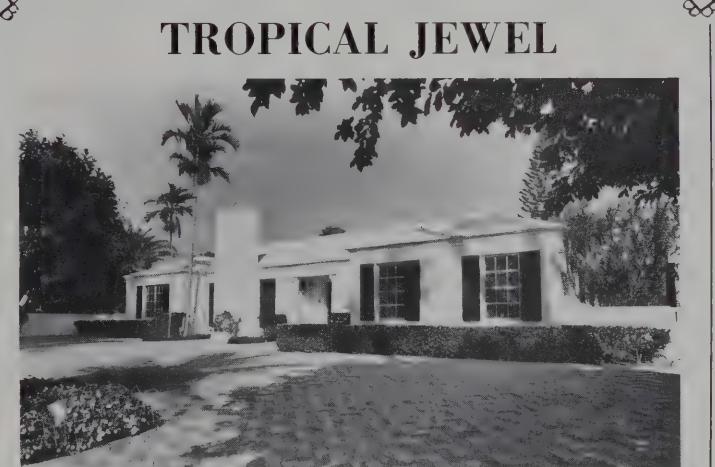
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FIRST EDITIONS

You might as well get on the bandwagon early and be among the first to read Kurt Vonnegut's waggish novel, fresh from the presses this month. It's called *Deadeye Dick* (Delacorte/Seymour Lawrence, \$14.95), and it's about a creation named Rudolph Waltz, an accidental killer, failed playwright and pharmacist who lives in a small Ohio city.

Like all such figments of Vonnegut's wild and antic imagination, Rudy Waltz, members of his family and his friends, fall into all sorts of mind-bend-

ing adventures that are apparently designed to give Vonnegut the opportunity to comment sardonically on the human condition. The ultimate is the neutron-bombing of the Ohio city, Waltz's hometown. "My own guess," says Vonnegut speaking through the novel's narrator, "is that the American government had to find out for certain whether the neutron bomb was as harmless as it was supposed to be. So it set one off in a small city which nobody cared about, where people weren't doing all that much with their lives anyhow, where businesses were going under or moving away. The government couldn't test a bomb on a foreign city, after all, without the risk of starting World War Three."

Like Mark Twain in his late years, Vonnegut is a black satirist, and it's spread on thick in this always comic, yet often pessimistic book.

For a more ebullient view of life one must turn to the sparkling double biography of Juan Trippe and Pan Am, his almost single-handed creation. Called *The Chosen Instrument* (Simon & Schuster, \$19.95), it has been written by Marylin Bender, a former business writer on *The New York Times*, and Selig Altschul, her husband and an avia-

his company. The cast of characters includes Sonny Whitney, Charles Lindbergh and Howard Hughes.

Proving that the airline business can be as intriguing as a murder mystery, John Newhouse has written *The Sporty Game* (Knopf, \$14.95), a hair-raising account of the how the great aircraft makers — Boeing, Lockheed, McDonnell Douglas and Airbus — do business. For good measure, Newhouse tells us about the remarkable men who run these companies and how they play what they call "the sporty game" — competition so fierce that they literally bet the company on their version of a particular aircraft. Newhouse is critical of the airlines for adopting so many huge jets, weakening themselves in the process and also skewing the airliner business. His book is taut and suspenseful.

You don't have to be a serious eater to enjoy an extraordinary book about the table, or should I say the kitchen? It is Jean-Francois Revel's *Culture and Cuisine: A Journey Through the History of Food* (Doubleday, \$24.95), and it is chock full of interesting facts about eating, drinking and making merry. The title is a bit ambitious, since Revel writes chiefly about France and French cuisine, but even so the author is concerned with the gradual formation of taste and culture in the broad sense of the terms. I found it a delightful book.

Berton Roueche is a *New Yorker* writer noted for his medical detective articles and for his limpid prose style. His latest book marks a turn in his career away temporarily from medicine to life in small towns. His book is *Special Places: In Search of Small Town America* (Little, Brown, \$12.95) and it consists of astonishingly well-crafted portraits of seven towns, ranging from a tiny cattle town, to a Dutch tulip town and a place where Germanic culture remains dominant. In graceful sentences, Roueche outlines the town and characterizes its people, creating a sense of intimacy that

(Continued on page 84)



Kurt Vonnegut's latest, *Deadeye Dick*, waggishly details the wild adventures of Rudolph Waltz—accidental killer, failed playwright and pharmacist. A sardonic comment on the human condition.

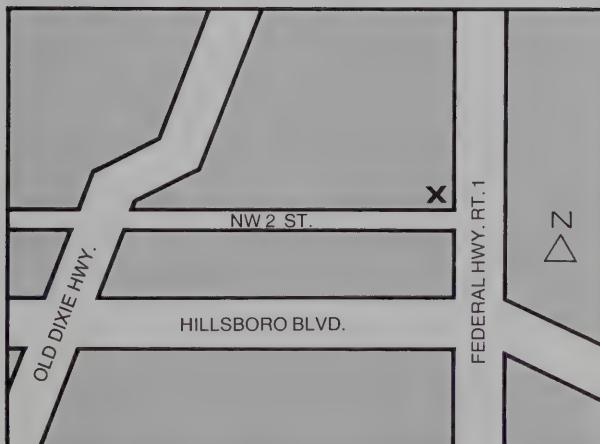
tion analyst. American-born and Yale-educated, Trippe was among the few to perceive the commercial potential of the airplane when he started his remarkable career in 1920. By dint of hard work and tapping his college friends for venture capital, Trippe was able to build Pan Am to near monopoly status in the years before World War II.

After the war, he struggled to keep the line competitive, but he overinvested in the 747, the so-called jumbo jet. The Bender-Altschul book, subtitled *The Rise and Fall of an American Entrepreneur*, is a gripping chronicle of dedicated business ambition, arrogance, secrecy and behind-the-scenes maneuvering that illuminates both Trippe and

the airline business.

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DAYS & NIGHTS

Following is a list of area events for the month of October. Due to advance deadlines, some schedules may change after publication.

THEATER

Actor's Workshop and Repertory Company: "Park Your Car In The Harvard Yard," the Southern premiere of this play by Israel Horowitz is a two-character study concerning a retired English teacher who employs a younger woman as a live-in housekeeper. Oct. 21-31 at 8 p.m., Sunday matinee at 2:30 p.m. 308 S. Dixie Hwy., West Palm Beach. 655-2122, 655-2123.

The Barn Theater: "A Shot In The Dark," an enjoyable comedy about a saucy French parlor maid in a wealthy Parisian household. Oct. 1-3, 8-10, 13-16 and 20-23 at 8:30 p.m. Oct. 17 at 2 p.m. 2400 S.E. Ocean Blvd., Stuart. 287-4884.



Sung-Sook Lee,
"Madame Butterfly,"
War Memorial Auditorium

Florida Atlantic University Theater: "Equus," the play, a provocative drama by British author, Peter Shaffer, is the unusual story of a stable-boy who inexplicably blinds some horses and of the psychiatrist, a troubled man himself, who probes the boy's psyche. Oct. 15-23 at 8 p.m., Sunday matinee at 2:30 p.m. Glades Road, Boca Raton. 393-3808, 393-3025.

Lake Worth Playhouse: "Kiss Me Kate," a wonderful musical with music and lyrics by Cole Porter. This story concerns a group of Shakespearean actors in Europe and their conflicts in relation to the ancient play and modern times. Oct. 1-16 at 8 p.m., matinees at 2:30 p.m. 713 Lake Ave., Lake Worth. 586-6410.

Little Palm Theater for Children: "The Thirteen Clocks," a story concerning an evil duke who has captured a beautiful princess. In order to free her, the prince must unfreeze 13 clocks which the duke has made inactive. Now through Oct. 16, Saturdays at 9:30 a.m. Royal Palm Theater Center, 303 Golfview Drive, Boca Raton. 997-7109, 426-2211.

Musical Dinner Theater: "Around the World in 80 Songs," Now through Oct. 10; "Solid Gold," featuring the music of the '50s, '60s and '70s. Oct. 12 - Nov. 21. Dinner at 6 p.m. with showtimes varying. 1166 Marine Drive, West Palm Beach. 683-1711.

Oakland West Dinner Theater: "Ten Nights In A Bar-room," an old-fashioned melodrama with villains and heroines. Now through Oct. 30. Tuesdays through Sundays, curtain 8:30 p.m.; matinees Wednesdays and Saturdays, curtain 2 p.m. Closed Mondays. West of Oakland Park Boulevard, Lauderdale Lakes. 739-1800, 739-1801.

Burt Reynolds Dinner Theater: "Walls," a wild and whacky musical stage play concerning a Marathon Encounter Weekend between two married psychiatrists and the three couples they counsel. Now through Oct. 17. "Answers," three short plays by Ernest Thompson. The trio of imaginative comedies includes: "A Good Time," "The Constituent," and "Twinkle, Twinkle." Oct. 19-Nov. 14. Tuesdays through Saturdays, 8:30 p.m.; matinees, Wednesdays, Saturdays and Sundays, cur-

tain 1:30 p.m., 1001 Indiantown Road, Jupiter. 746-5566.

The Riverside Theater: "Inherit the Wind," an outstanding drama by Jerome Lawrence and Robert E. Lee, which has as its genesis the events of the famous Scopes Trial, an explosive episode in American culture. Oct. 20-23 at 8:15 p.m., Saturday matinee at 1:30 p.m. 400 Beachland Blvd., Vero Beach. 231-6990.

Royal Palm Dinner Theater: "Milk and Honey," a fast-paced musical about the strength and vigor of the state of Israel. Six widows journey to the Holy Land in search of adventure and new husbands, starring Jan McArt. Now through Oct. 3. "Chicago," the spectacular Bob Fosse musical. Oct. 5 - Dec. 5. Tuesdays through Saturdays, curtain 8 p.m.; Sunday curtain 6 p.m.; matinees Wednesdays and Saturdays, curtain 1:45 p.m. 303 Golfview Drive, Boca Raton. 832-0262.

The Stage Company: "International Theater Week," a brilliant company of Welsh actors from the Rhondda Valley performing British farce in repertory. Oct. 12-17 at 8 p.m. 201 Clematis St., West Palm Beach. 655-1240.

Sunrise Musical Theater: "Pirates of Penzance," a light-hearted Gilbert and Sullivan musical combining a story of pirates and romance with humor and satire. Oct. 12-15 at 8 p.m. and Oct. 16 at 7 and 10:30 p.m. 5555 N.W. 95th Ave., Sunrise. 741-7300.

SPECIAL EVENTS

Annual Antique Auto Show. A unique collection of antique automobiles and an auction will be featured. Oct. 17, noon to 10 p.m. War Memorial Auditorium, 1430 N. Federal Hwy., Fort Lauderdale. 761-2830.

Baron's Antique Show. This annual event features porcelain, glass, art, furniture, jewelry and books. Oct. 22-24, all day. Miami Beach Convention Center, North Hall, 1901 Convention Center Drive, Miami Beach. 673-7311.

Comic Views of Japan. An interpretation of various aspects of Japanese culture as portrayed by Japanese comic books. Now through Dec. 5, 10 a.m. to 5 p.m. Closed Mondays. Morikami Museum, 4000 Morikami Park Road, Delray Beach. 499-0631, 495-0233.

Hal Day Antique Show. Rare and unusual items from porcelain to jewelry to furniture. Oct. 1-3, all day. West Palm Beach Auditorium, Palm Beach Lakes Boulevard, West Palm Beach. 683-6010, 683-6012.

Edwin Dickinson: Draftsman/Painter. A retrospective exhibition, organized by the National Academy of Design. The exhibition includes drawings and oil paintings from museum and private collections. The full stature of Dickinson as an important artist is revealed in the exhibition. Now through Oct. 7, Tuesday through Saturday, 10 a.m. to 5 p.m. and Sundays 1 to 5 p.m. Norton Gallery of Art, 1451 S. Olive Ave., West Palm Beach. 832-5194.

Fifth Annual Art Institute Faculty Show. An exhibition presented by the members of the faculty of the Art Institute of Fort Lauderdale. This show features paintings, drawings, photographs and sculpture by the instructors. Oct. 5-29, Mondays through Fridays, 8 a.m. to 5 p.m., Saturday, 8:30 a.m. to noon. Art Institute of Fort Lauderdale, 3000 E. Las Olas Blvd., Fort Lauderdale. 463-3000.

Jean-Louis Forain: Artist, Realist, Humanist. A major exhibition of works by the turn-of-the-century artist will inaugurate an American tour at the Norton Gallery. The exhibition includes over 125 paintings, watercolors, prints and drawings by Forain (1852-1931). Oct. 9 - Nov. 21, Tuesdays through Saturdays, 10 a.m. to 5 p.m. and Sundays, 1 to 5 p.m. Norton Gallery of Art, 1451 S. Olive Ave., West Palm Beach. 832-5194.

Four Columbian Artists. An exhibition presented by the Boca Raton Center for the Arts, details to be announced. Oct. 5-29, Tuesdays through Fridays, 10 a.m. to 4 p.m. and Saturdays and Sundays, 1 to 4 p.m. Boca Raton Center for the Arts, 801 W. Palmetto Park Road, Boca Raton. 392-2580.

Gem and Mineral Demonstration. A demonstration of the cutting, polishing and faceting of gems sponsored by the Gem and Mineral Society. Oct. 23 from 10 a.m. to 5 p.m. and Oct. 24 from 1 to 5 p.m. Science Museum and Planetarium, 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

Dorothy Gillespie: Sculptured Paintings. An exhibition consisting of large scale sculpture, painted metal sculpture, installation and environments. The artist experiments with movement, texture and color. Oct. 6-31, Tuesdays through Saturdays, 10 a.m. to 4:30 p.m. and Sundays, noon to 5 p.m. Fort Lauderdale Museum of Art, 426 E. Las Olas Blvd., Fort Lauderdale. 463-5184.

Matisse Prints. An exhibition featuring 50 prints from the Cone Collection of the Weatherspoon Art Gallery, Greensboro, N.C. The prints illustrate the range of graphics work by Henry Matisse from 1922-29. Now through Oct. 1, Tuesdays through Fridays, 10 a.m. to 4 p.m. and Saturdays and Sundays, 1 to 4 p.m. Boca Raton Center for the Arts, 801 W. Palmetto Park Road, Boca Raton. 393-2580.

National Ballet of Spain. The talented ballet company of Spain visits south Florida. Oct. 22 at 8 p.m., Oct. 23 at 2:30 and 8 p.m., and Oct. 24 at 7:30 p.m. Miami Beach Theater of the Performing Arts, 1700 Washington Ave., Miami Beach. 673-7311.

Ondine. A ballet fantasy presented by the Ballet Arts Foundation concerning the story of a water nymph who falls in love with a human. Oct. 29 and 30 at 8 p.m. West Palm Beach Auditorium, Palm Beach Lakes Boulevard, West Palm Beach. 683-6010, 683-6012.

Photos of the Key West Extension. An in-house exhibit organized by the Historic Key West Preservation Board. Photographs of the construction progress of the Florida East Coast Railway are featured. Oct. 8 - Nov. 1, Tuesdays through Saturdays, 10 a.m. to 5 p.m. and Sundays, noon to 5 p.m. Henry Morrison Flagler Museum, One Whitehall Way, Palm Beach. 655-2833.

The Replica Inventions of Leonardo Da Vinci. An I.B.M. traveling exhibit of 24 replicas of the mechanical



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of the Performing Arts

inventions of Da Vinci including the rotating bridge, machinery for a helicopter and the printing press. Now through Oct. 28, Tuesdays through Fridays, 10 a.m. to 4 p.m. and Saturdays, 10 a.m. to 1 p.m. Closed Sundays and Mondays. Singing Pines Museum, 498 Crawford Blvd., one block north of Palmetto Park Road and one block east of N.W. 4th diagonal, Boca Raton. 368-6875.

Sesame Street. A live performance of the popular children's television show. Oct. 14-17 with times to be announced. West Palm Beach Auditorium, Palm Beach Lakes Boulevard, West Palm Beach. 683-6010, 683-6012.

Shopping Bags. More than 150 shopping bags from the Smithsonian's Cooper-Hewitt Museum illustrate the history of the shopping bag and also its contemporary

(Continued on page 28)

Woodfield Hunt Club

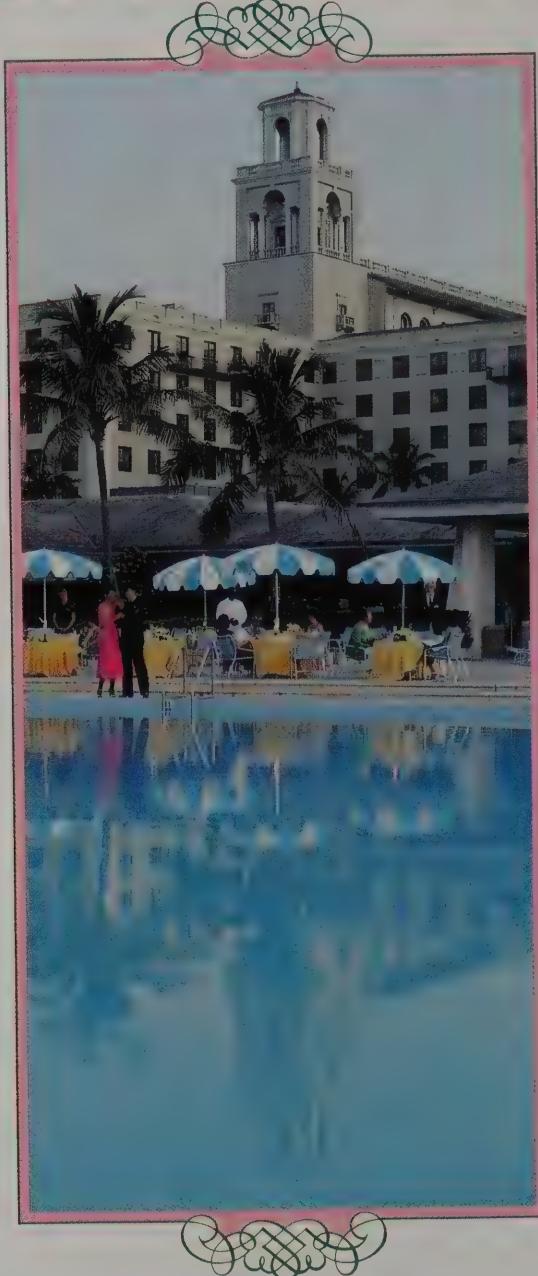
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DAYS & NIGHTS

(Continued from page 24)

role as a form of portable graphic art. Oct. 23 - Nov. 21, Tuesdays through Saturdays, 10 a.m. to 5 p.m. and Sundays, noon to 5 p.m. Henry Morrison Flagler Museum, One Whitehall Way, Palm Beach. 655-2833.

"Water: Giving Life to South Florida." A major permanent exhibit opens Oct. 3, Tuesdays through Saturdays, 10 a.m. to 5 p.m. and Fridays, 6:30 to 10 p.m. Science Museum and Planetarium, 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

MUSIC

"**Barber of Seville**," the well-known Italian opera is presented by the Community Concert Association. Oct. 31 at 8:15 p.m. Miami Beach Theater of the Performing Arts, 1700 Washington Ave., Miami Beach. 673-7311.

Barbershop Harmony, the Coastmen present barbershop harmony with the Suntones and the Grand Central barbershop quartets. Oct. 2 at 8 p.m. Royal Poinciana Playhouse, 70 Royal Poinciana Plaza, Palm Beach. 833-0705, 588-3660.

Montserrat Caballe, Soprano, the Great Artist Series presents Montserrat Caballe, soprano, in concert with a full orchestra conducted by James Conlon. Oct. 11 at 8 p.m. Miami Beach Theater of the Performing Arts, 1700 Washington Ave., Miami Beach. 673-7311, 673-8013.

Misha and Cipa Dichter, Pianists, in concert with the Florida Chamber Orchestra. Sponsored by the Florida Chamber Orchestra Association. First in a series of five concerts. Oct. 14 at 8:15 p.m. Florida Atlantic University Center Auditorium, Glades Road, Boca Raton. 393-3025, 393-3808.

"**Excerpts from 'Madame Butterfly' and 'La Boheme'**," an opera concert starring Sung-Sook Lee, soprano, and Alberto Mizrakhi, tenor. Presented by the Fort Lauderdale Opera Guild. Oct. 22 at 8:15 p.m. War Memorial Auditorium, 1430 N. Federal Hwy., Fort Lauderdale. 761-2830, 566-9913.

"**Excerpts from 'Rigoletto' and 'Lucia DiLammermoor'**," an opera concert starring Gianna Rolandi, soprano, and Enrico Di Giuseppe, tenor. Presented by the Fort Lauderdale Opera Guild. Oct. 1 at 8:15 p.m.

War Memorial Auditorium, 1430 N. Federal Hwy., Fort Lauderdale. 761-2830, 566-9913.

The Florida Philharmonic Inaugural Concert, Annie Fischer, pianist, as the guest artist and Rainer Miedel, conductor, in concert. Oct. 19 at 8:30 p.m. Dade County Auditorium, 2901 W. Flagler St., Miami. 545-3395, 444-3500; Oct. 23 at 3 p.m. Gusman Cultural Center, 174 E. Flagler Drive, Miami. 358-3338.

Fort Lauderdale Symphony #1, Conductor Emerson Buckley with guest artist, pianist, David Bar-Ilan. Oct. 5 and 6 at 8:15 p.m. War Memorial Auditorium, 1430 N.



"*Pirates of Penzance*,"
Sunrise Musical Theater

Federal Hwy., Fort Lauderdale. 761-2830, 561-2997.

Fort Lauderdale Symphony #2, Conductor Emerson Buckley with guest artist, violinist, Gyorgy Pauk. Oct. 26 and 27 at 8:15 p.m. War Memorial Auditorium, 1430 N. Federal Hwy., Fort Lauderdale. 761-2830.

Fort Lauderdale Symphony "Mini Pops" Series, a series of four concerts with the Fort Lauderdale Symphony featuring popular music to light classical. Sponsored by the Tourist Development Council. Guest artist, Don Stewart, violinist, Oct. 10 at 3:30 p.m.; Guest artist, Ani Kavafian, violinist, Oct. 31 at 3:30 p.m. War Memorial Auditorium, 1430 N. Federal Hwy., Fort Lauderdale. 761-2830, 561-2997.

New York Chamber Soloists, in concert as part of the Chamber Music Series. Guest artists to be announced.

Oct. 26 at 8 p.m. Florida Atlantic University Theater, Glades Road, Boca Raton. 393-3025, 393-3808.

Jose Luis Rodriguez, a popular Spanish vocalist in concert! Oct. 15 and 16 at 8:30 p.m. and Oct. 17 at 7:30 p.m. Miami Beach Theater of the Performing Arts, 1700 Washington Ave., Miami Beach. 673-7311.

Peter Tosh with Jimmy Cliff, a Reggae band in concert. Oct. 8 at 8 p.m. Sunrise Musical Theater, 5555 N.W. 95th Ave., Sunrise. 741-7300, 741-8600.

"**Tuesdays With Music**," the Norton Gallery of Art continues its tradition of offering an outstanding and varied music series. Christopher O'Riley, pianist, in concert. Oct. 26 at 8 p.m. Norton Gallery of Art, 1451 S. Olive Ave., West Palm Beach. 832-5194.

FILMS

"**R.D. Laing's Glasgow**," The famous psychiatrist, poet and prophet talks about his native land. Oct. 26 at 10:30 a.m. Lake Worth Public Library, 15 N. M St., Lake Worth. 585-9882.

Norton Gallery of Art International Film Series. The 1982 film series presents: "City of Women," a witty Italian film by Maestro Federico Fellini. Oct. 1; "Black and White Like Day and Night," a German film, high melodramatic thriller. Oct. 8; "Man of Marble," made in Poland, the theme is propaganda, censorship, power of the media. The storyline takes the form of an investigation into a man's life. Oct. 15; "Cocktail Molotov," a charming French film about friendship and growing up. Oct. 22; "El Super," explores a vital segment of the Hispanic Imigre culture in an entertaining and offbeat manner. All films have English subtitles and begin at 8:15 p.m. The Norton Gallery of Art Theater, 1451 S. Olive Ave., West Palm Beach. 832-5194.

Wednesday Night at the Movies. Florida Atlantic University continues its feature film series. Wednesdays in October at 8 p.m. "Absence of Malice," Oct. 6; "The Great Muppet Caper," Oct. 13; "Deathtrap," Oct. 20; "American Werewolf in London," Oct. 27. Florida Atlantic University Theater, Boca Raton. 393-3025.

"**When Chicago Was Hollywood**." From 1904 to 1915 Chicago was the center of the film industry. See vintage photographs and rare old films. Oct. 12 at 10:30 a.m.



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SPORTS

Calder Race Course. Thoroughbred racing now through Nov. 10. Post time 1 p.m. with 10 races daily. 210th Street and N.E. 27th Avenue, Miami. 625-1311.

Fifth Annual Palm Beach County Women's Golf Championship. A tournament sponsored by The Evening Times. Oct. 5-7, all day. At the East Course of Indian Spring Country Club, Boynton Beach. 832-2329.

Flagler Dog Track. Greyhound racing now through Oct. 30. Nightly races at 8 p.m. except Sundays. 401 N.W. 38th Court, Miami. 649-3000.

Gulf Coast Masters Championship. A four mile masters (40 years and older) championship run. Oct. 9 at 8 a.m. At Palm-Aire, off Powerline Road just south of Atlantic Boulevard in Pompano. 781-2260.

Hunters and Jumpers Show. Fifth in series of eight shows. Competition leading to the January awards show. Open entry. Oct. 2 and 3 starting at 8:30 a.m. South Florida Fair Grounds, Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

Miami Dolphins Pro-Football. Dolphins vs. Detroit Lions, Oct. 10 at 4 p.m.; Dolphins vs. New England Patriots, Oct. 17 at 1 p.m. Orange Bowl, 1400 N.W. 4th St., Miami. 643-4700, 576-1000.

Palm Beach County Horsemen's Association Horse Show. An open show featuring all breeds including Hunter and Jumpers, Quarterhorses, Arabians and American Saddlehorses. Oct. 17 at 8:30 a.m. South Florida Fair Grounds, Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

Sunshine Paso/Fino Show. This show is featuring the registered South-American, Cuban horse. The horse is small and graceful and will show in flat classes like pleasure and equitation. Oct. 9 and 10 at 8:30 a.m. South Florida Fair Grounds, Horse Complex, 9067 Southern Blvd., West Palm Beach. 793-0338.

ATTRACTI0NS

Elliot Museum. The museum houses a collection of antique vehicles and a small art collection. One wing features a dozen American shops, including a general store. Hours are 1 to 5 p.m. daily. Located on Hutchinson Island, east of Stuart and south of Jensen Beach. 225-1961.

Henry Morrison Flagler Museum. This historical mansion was built in 1901 by Henry Flagler, founding partner of Standard Oil and pioneer developer of Florida's entire east coast. The museum is restored to its original appearance as a residence. Open Tuesdays through Saturdays, 10 a.m. to 5 p.m.; Sundays, noon to 5 p.m. One Whitehall Way, Palm Beach. 655-2833.

House of Refuge. Once authorized as a U.S. lifesaving station and then as a Coast Guard post until 1945, the museum now displays maritime artifacts and live turtle hatchlings. The House of Refuge is authentically furnished as it looked in 1875. Hours are 1 to 5 p.m. Hutchinson Island, Stuart. 225-1875.

Jonathan Dickinson State Park. Guided nature cruises leave from the park marina daily except Mondays at 1 p.m. Picnic and camping facilities available. Off U.S. 1, Hobe Sound. 547-2771.

Morikami Park. Japanese museum and gardens. Open Tuesdays through Sundays, 10 a.m. to 5 p.m. 4000 Morikami Park Road, Delray Beach. 499-0631.

Norton Gallery of Art. One of the outstanding small art museums in the country, the Norton has a distinguished permanent collection. Major areas include Impressionist and Postimpressionist masterpieces, American art from 1900 to present, a fine Chinese collection and important pieces of sculpture. Tuesdays through Saturdays, 10 a.m. to 5 p.m.; Sundays, 1 to 5 p.m. 1451 S. Olive Ave., West Palm Beach. 832-5194.

Science Museum and Planetarium. The sciences, from astronomy to oceanography are explored through a variety of exhibits, classes and planetarium presentations. Open Tuesdays through Saturdays, 10 a.m. to 5 p.m. and Fridays, 6:30 p.m. to 10 p.m. 4801 Dreher Trail North, Dreher Park, West Palm Beach. 832-1988.

Singing Pines Museum. The oldest unaltered wooden structure in the Boca Raton Area. Singing Pines was built in 1911 by William Myrick. Tuesdays through Fridays, 10 a.m. to 4 p.m.; Saturdays, 10 a.m. to 1 p.m. On the Northwest 4th Diagonal, Boca Raton. 368-6875.

Society of the Four Arts. Beautiful gardens and exotic plants, as well as several small demonstration gardens maintained by the Garden Club of Palm Beach are found at the Society of the Four Arts. The library is open 10 a.m. to 5 p.m., Mondays through Fridays. The Gallery is open for special exhibits during the winter season only. Four Arts Plaza, Palm Beach. 655-2766, 655-7226.

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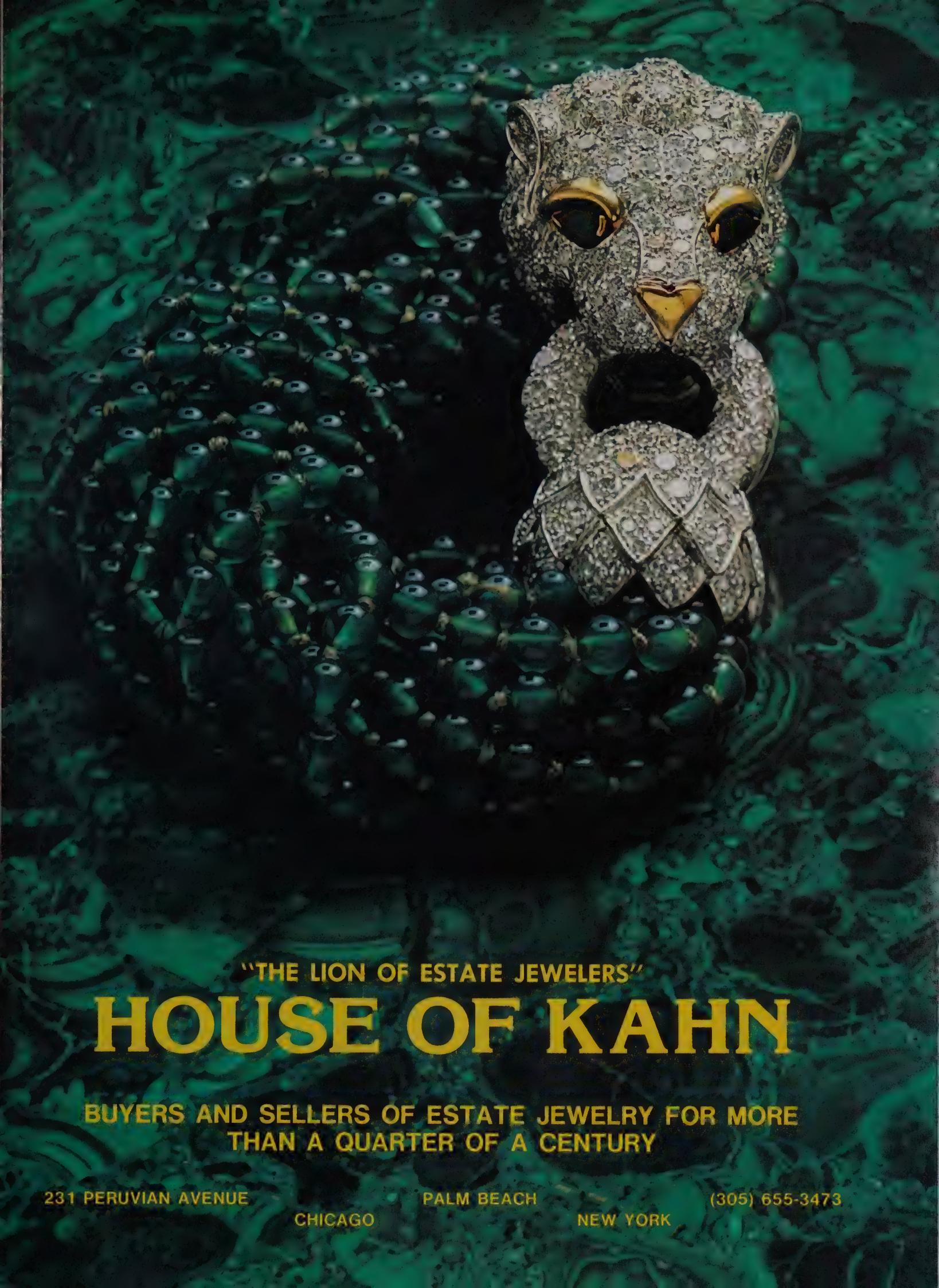


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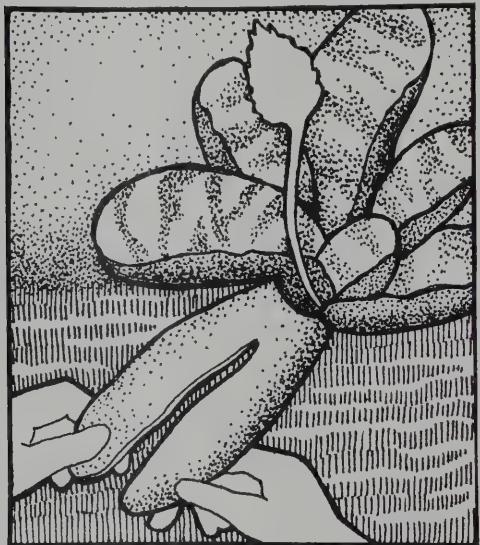
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GROWING MY WAY

PLANT SYMPTOMS AND DIAGNOSIS MADE EASY

Doug Palmer of the Landscape Technology Program at Broward Community College in Fort Lauderdale, Fla. has compiled a list of symptoms occurring on ornamental plants designed to simplify diagnosis. The list includes factors other than insects or disease. The purpose of their inclusion is to reduce the use of insecticides or fungicides aimed at non-existent insects or disease.



Symptoms that appear to be caused by predators or disease could also be the result of natural or mechanical damage. The list can be helpful in determining the difference, especially when the cause may be from different sources and on the same plant. Puny appearing plants can also be from something so simple as weather changes, dry to wet, warm to cold. Changes in maintenance, particularly when new plants are involved show symptoms of a physiological nature, wilting and leaf drop, for instance. In buying nursery stock it is important to ask the grower about the plant's needs and care to avoid symptoms of transplant shock. Usually, nursery plants have been forced, through frequent feeding, watering and, in rare cases, applications of growth hormones to bring them to sale size in the least amount of time. Planted and given the normal care of established plants, a nursery plant can show signs pointing to death, almost immediately. Learn to compensate for

new plant fallback by proper planting and care for at least the first year.

I've chosen some of the more common symptoms that occur to ornamental plants and with great frequency. If, however, you determine that your plants' disease symptoms are caused by insects, consult your local garden shop.

Mechanical Damage: Torn, ripped, notched, split or chewed leaves. Eliminate wind damage or stick wielding kids first. Then look for beetles, caterpillars, grasshoppers, slugs (snails without shells) and various worms. If there are winding, white or dusty gray trails on leaf surfaces, suspect leaf miners.

Twisted, Curled or Strapped Leaves: Could be a result of insufficient light. Thrips, a common pest of ficus trees and hedges severely twist and curl leaves. Aphids curl the terminal tips of new growth on the leaves of many plants and trees including citrus. Herbicides (weed killers) used accidentally or by drift from nearby spraying grossly distort leaf forms and cause extensive drop.

Tiny, White to Yellow Peppery Specks or Streaks on Upper Leaf Surface: Specks; Caused by spider mites, leaf hoppers or lace bugs.

Streaks: Scale insects.

Black, Soot-like Coating of Leaves, Trunk and Limbs: Called Sooty Mold which is a secondary problem caused by the presence of whiteflies, scales and mealybugs. The mold itself is less damaging than the insects that deposit a sweet secretion as they feed. The mold clings to the substance.

Burned Leaf Tips or Margins: (Usually dark brown.) Caused by salt spray, windburn, frost, or excessive fertilizer or insecticide.

Leaves Bright Yellow and Distributed Throughout Plant: Water stress, too much or too little. Insufficient nitrogen. Poorly drained soil, compacted soil or root damage.

Yellow Leaves Dark Green Veins: Iron or manganese deficiencies.

Wilt: Water stress, too little. Root damage. Root disease or root feeding insects should be suspected if plant does not respond to water.

General Yellowing and Thinning of Plant:

Stem insects or diseases, too little nitrogen, growing conditions too dry, too much light.

Pale Green, Small Leaves Legginess:

Insufficient or incomplete fertilizers (no minor elements or very small amounts), too little light, high temperatures.

Symptoms Peculiar to Palms: Trunk abnormally small as it approaches bud. Leaves removed before their time. Dry soil, lack of fertilizer, heavy insect infestations on older leaves.

Sudden Death of Bud: (Bud of tree is in heart of crown.) Trunk shows no indication of disease. But rot disease, bud insects, or change or damage to root system may cause the bud of the tree to die.



Bud Growing to Side or Curving Downward: Caused by bud insects, palm aphid, scales or mites.

Splits in Trunk Oozing Sap: Minor element deficiency, manganese, magnesium, iron and others.

Root Symptoms: Bark easily sloughs off, few or no new, white rootlets. Too much moisture, fungus disease or both.

Rootlets Have Lesions, Nodules, Blunt Ends, Stubby Growth: Resulting from phosphorus or other nutritional elements, nematodes, rootknot or other types.

Roots Split, Broken, Terminal Rot Usual:
(Continued on page 83)

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From a Native's View ...

CHICAGO



ILLUSTRATIONS
BY BILL OLENDORF

Above: Chicago's prestigious North Michigan Avenue, also known as the Magnificent Mile, is lined with many prestigious shops—I. Magnin, Lord & Taylor, Marshall Field's, Saks Fifth Avenue and Tiffany's. Also along the avenue are the old Water Tower, Water Tower Place and the John Hancock Center.

BY BESS WINAKOR

Chicago — the big, bustling city where the skyscrapers occasionally touch the clouds — is home to hundreds of people who winter in Palm Beach.

Perhaps they choose Palm Beach because the sparkling town is surprisingly similar to the rough-cut city of Chicago . . . the beautiful beaches, the close-in yacht harbors, the lovely walkways by the water, Lake Michigan in Chicago

and the Atlantic Ocean in Palm Beach.

Few residents of northern American cities use their shorelines so thoroughly and so joyfully as Chicagoans use theirs.

The beaches and parks, which stretch for miles along Lake Michigan, are full of sunbathers, joggers, bicyclists, tennis players and other leisure and recreation-minded people.

And across from Lake Michigan, on

Thousands reside in sleek high-rise apartment buildings with views of the lake and Chicago's fabulous skyline . . .

Right: One of the few buildings that survived the Great Chicago Fire of 1871

is the old Water Tower (center). It stands across from the 74-story Water Tower Place which houses prestigious stores, boutiques and food specialities.

Below: Many of Chicago's most popular restaurants are located near the Magnificent Mile on adjacent Rush Street.



Lake Shore Drive, thousands of people reside in sleek high-rise apartment buildings with views of the lake and Chicago's fabulous skyline.

In the northern suburbs of Wilmette, Winnetka and Lake Forest, lovely mansions still border the lake. And to the west, many new stately homes are being built in suburbs like Oak Brook.

But the busy life of many Chicagoans who come to Palm Beach focuses on the Gold Coast in Chicago.

The Gold Coast is roughly defined as the area along Lake Michigan that stretches north of Chicago Avenue — where the old Water Tower survived the Chicago Fire of 1871 — to North Avenue, where Lincoln Park begins.

It includes the Oak Street Beach, Chicago's finest beach, which is cradled in Lake Shore Drive where it angles by the Drake Hotel.



The Gold Coast also includes some of Chicago's finest apartments, shops and restaurants, a city within a city.

It is the home of the 100-story John Hancock Center, with its controversial X-bar construction and the highest of Chicago's high-rise condominium apartments. And it is the home of some of the city's most elegant older cooperative apartments, where the original moldings and fireplaces are coveted, and the buildings' new residents must be approved by their boards.

The Gold Coast is also home to Water Tower Place, with its seven stories of shops ranging from Marshall Field's and Lord & Taylor to Radio Shack, the Ritz-Carlton Hotel and some of the higher priced condominiums in Chicago. And it is home to many of Chicago's other fine hotels, including the Whitehall, the Tremont and the Park Hyatt, as well as to



Top: A new look to Chicago's historic shopping area—State Street Mall. Only buses are allowed on the newly transformed street amidst the outdoor cafes, many shops and two famous department stores—Marshall Field & Co. and Carson Pirie Scott & Co. **Above:** At the north end of the city, on East Lake Shore Drive, is a prestigious residential area. This brownstone apartment was once the childhood home of First Lady Nancy Reagan.

Astor Street's elegant brownstones.

But while the crowds swarm to Water Tower Place as an in-town shopping center, complete with McDonald's, many established Chicagoans shop at the specialty stores on Michigan Avenue, in or near the Gold Coast: Saks Fifth Avenue, I. Magnin, Bonwit Teller and Elizabeth Arden, as well as Neiman-Marcus in Oak Brook and Northbrook, a northern suburb.

But another large group of fashionable women and men in their 30s, 40s and 50s is confident of the casually elegant looks they find at Ultimo, a small shop on Oak Street, just off Michigan

Avenue, not far from the Oak Street Beach.

"The people who run to Water Tower Place are going to buy Rose Marie Reid bathing suits, but the ones who come to Oak Street, to Ultimo, are coming to buy Norma Kamali bathing suits and all the things that go with them," says Joan Weinstein, the savvy owner of Ultimo. She introduced Chicagoans to the Giorgio Armani look long before *American Gigolo* was released.

Ultimo is also the place to go for the latest from James Galanos and the newest European designers.

In fact, Oak Street and Walton Street, a block south, are home to all kinds of interesting shops, such as The Dance Centre on Oak Street, which has the classiest warm-up suits for women and men in town; Pompian on Oak, which features a variety of European and American designer fashions for women; and Barbara Weed on Walton Street, which offers fashion classics for women.

Many of Chicago's best and most

popular restaurants are also in and around the Gold Coast area, on adjacent Rush Street, and in the area just south of the Gold Coast, which houses the city's great art galleries.

Cricket's, just off Michigan Avenue near both the Hancock Center and Water Tower Place, was started by the 21 Management Group of New York. It is locally owned now, but still attracts the ladies at lunch and the power elite for dinner, including Cook County State's Attorney Richard M. Daley (son of the late Mayor Richard J. Daley), real estate magnate Arthur Rubloff and many more

(Continued on page 76)

Below: Lake Shore Drive curves around Lake Michigan and takes you past Oak Street Beach, Drake Towers, the John Hancock Center, Water Tower Place and the Standard Oil Building.



A CHICAGOAN'S HOME at LOST TREE

BY BESS WINAKOR
PHOTOS BY STEPHEN LEEK

Chicagoan William Graham, board chairman of Baxter Travenol Laboratories Inc., comes to his home at Lost Tree Village in North Palm Beach half a dozen times each season. Here, he plays golf and visits with his children, grandchildren and friends.

Fronting the 13th fairway of Lost Tree's golf course, this home is more "relaxed" than the Graham home in one of Chicago's northern suburbs, explains interior designer Richard Himmel, who worked with Graham on both homes. In Florida, there is "less formal entertaining and lots of family house guests.

"It's a very compact, maintenance-free house," Himmel observes. "He was not interested in the same kind of statement he made up north, where he lives



Above: The Graham living room is a showcase for art, including the Larry Rivers drawing, *Woman on the Libretto*, an antique bird print and a coffee table designed by Alberto Giacometti and made by Diego Giacometti. Uniting the Oriental theme is the tobacco leaf print chintz on the chairs from an 18th century Chinese export ware porcelain pattern. **Left:** Richard Himmel designed the Interior Crafts art deco tables in an Egyptian motif, having them custom painted to go with the room's color scheme. The vase is part of a collection in a Chinese wood grain pattern.



The Florida room is a multipurpose room for conversation, informal dining, backgammon and entertaining. The art deco sofas and chairs, designed for the house by Richard Himmel, feature trapunto, palm leaves. The rug is a cotton Dhurrie and the mirrored panels on the walls are from old French doors. Visible in the adjacent living room is one of a pair of Imari vases on lighted pedestals.



Above: A mixture of patterns fills the library—a Dhurrie rug, upholstery inspired by a Clarence House print and a tobacco leaf print screen. Walls are Ultrasuede.



with fine antiques and major art and accessories," Himmel adds. "Here, he wanted it very simple and very old shoe, with lots of style and panache."

Still, the Graham home at Lost Tree has some fine modern art, including a Larry Rivers drawing and a Robert Natkin painting.

The living room includes a collection of vases in a Chinese wood grain pattern and a pair of Imari vases set on lighted pedestals. "The *Rivers*, with a Japanese woman, fit into that theme," Himmel notes. "The print fabric used in the living room is from the tobacco leaf design which is a Chinese export porcelain pattern from the 18th century."

The Robert Natkin, which came from Graham's Chicago home, is in the master bedroom in Florida. "When we got the arrangement of colors in the bedroom, we thought it would fit and it did," Graham observes.

A large man, Graham also likes the bedroom's large-scale furniture, including the marvelously whimsical art deco sofas and chairs Himmel designed for the Florida room with their trapunto palm leaves curling around them.

The Graham lifestyle at Lost Tree usually begins with a dip in the pool, followed by a leisurely breakfast overlooking the golf course, then golf, tennis and perhaps shopping. In the evening, Graham might host a cocktail party for friends, followed by dinner.

In the dining room, Himmel mixed a print, a geometric pattern and stripes in related colors on banquets, cushions and chairs to give the room a "casual, bright, relaxed look" — which really describes the total look of the home. □



Above: The dining room is a spacious area for entertaining. The banquette fabric is an Indonesian batik print from China Seas. The table is set with shell and coral motif china from Fitz and Floyd.



Fashion Depth Chart for Fall: Hermes, Richilene, Feraud

BY BETTY YARMON

Palm Beach, one of the most style-conscious communities in the world, presents many opportunities for dressing up — both daytime and evening. This month we present the clothes of three Palm Beach favorites — Richilene, Louis Feraud and Hermes.

Richilene, owned by Richard and Elene Pacune, is known for its stunning occasion clothes — clothes that are on target, wear well and travel well.

"I believe every woman must dress glamorously. Her clothes must frame her face and body and flatter her, all the while remaining a way for her to express her fashion preferences," says Pacune.

Richilene fashions are available at Sara Fredericks, Elizabeth Arden, Lili Rubin, Lord & Taylor and Saks Fifth Avenue.

Famous French couturier Louis Feraud loves women, a fact evident in his glamorous couture collection for fall 1982.

Born in Arles in the south of France, Feraud's joyous Mediterranean personality is obvious in his fashions. He designs with a brilliant sense of color, liberated shape and a masterful selection of luscious fabrics.

Since 1968, the Louis Feraud ready-to-wear collection, with its quality and enduring beauty, has been worn by stylish women at home and abroad.

Feraud fashions are available at Bonwit Teller, Frances Brewster, Martha, Sara Fredericks, Saks Fifth Avenue and Razooks.

Hermes, known for its fabulous luggage, handbags, jewelry and scarves, also has elegant men's and women's fashions. The small shop on Worth Avenue caters to the international clientele which strolls the street.

Harness-maker Thierry Hermes opened his first shop in France in 1837. Then, as now, he placed quality and workmanship above all else.

Through the years the house of Hermes has catered to the illustrious names of Europe, including the Czar of Russia. Princess Grace even has a handbag named after her — the famous Kelly bag, which she is said to own in every size and color.

Today Hermes' operation is worldwide, but is still under tight family management.

Fashions were photographed at the Grand Hyatt Hotel in New York City. Shoes are from Delman in Palm Beach and New York. Makeup and hairstyles are by Joe McDevitt. □

PHOTOS BY KIM SARGENT

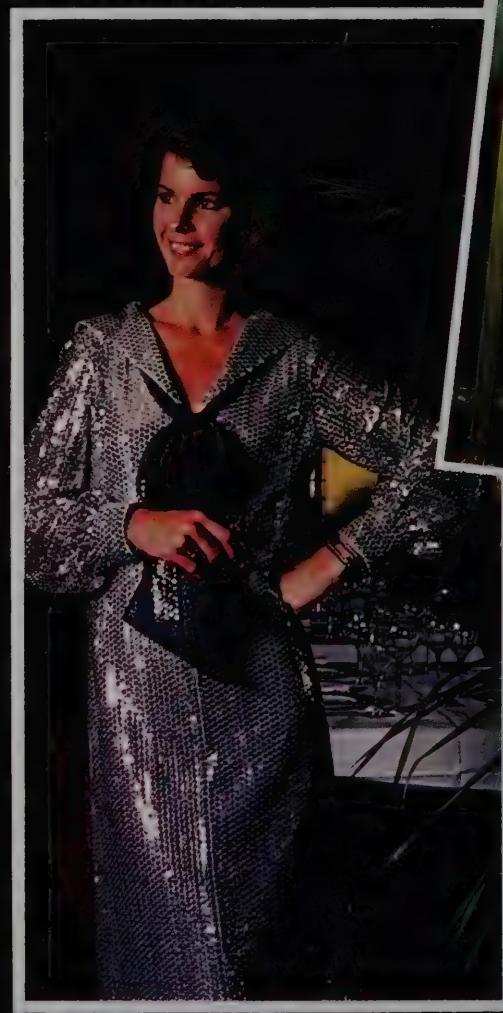
Left: Ole! Louis Feraud's stunning evening ensemble a la Espanol — a red silk taffeta blouse, black silk taffeta wide ruffled skirt and gaucho hat.



Left and below: Two on the go—a rich range of lean Hermes separates and accessories. She wears a wool skirt and silk knit sweater, topped with a cashmere jacket and classic Hermes print scarf. He wears a suede jacket with dimensional knit cuffs and totes a Buccatti carryall.



Left: Hermes gray and burgundy tweed suit is paired with a burgundy tasseled scarf. Opposite page: A winning combination—a stunning three-piece print silk and Hermes accessories.



Above: A starkly chic black satin Richilene dress with its '30s silhouette is simple yet chic with one shoulder sprinkle of glitter and drop waistline matching satin sash. Left: Richilene glitters with this slim-lined silver sequin sailor dress with dramatic blue chiffon bow.



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PALM BEACH LIFE



PARTY-PLANNER

A GUIDE TO
ENTERTAINING
AT HOME

- Do it yourself
- Have it catered
- They do it all for you
- Set the right table
- Guide to services
- "How-to" plan sheet

ADVICE
FROM
EXPERTS



Above: Formal or informal, a successful party is a fun party. Yours can take on any look or theme you like. Here, designer Nicholas Pentecost of Parish Hadley Assoc., Inc. shows his version of a picnic by the sea. He chose "Lucano" crystal goblets with a swirl motif, "Tosse Swirl" crystal tumblers, "Hamilton" flatware and sterling silver water pitchers. Porcelain, earthenware, crystal and sterling silver accessories are from Tiffany and Co.

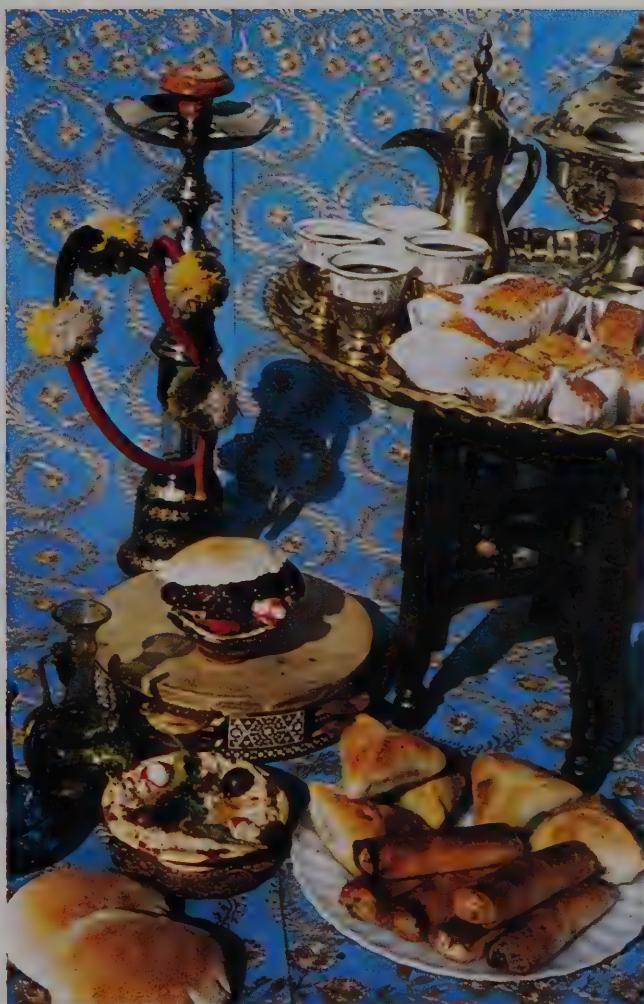


Above: If you want an exotic finger-food buffet, an Arabian Night theme offers many exciting choices, such as these mamool cookies.

BUFFETS

Your Plate, As You Like It

BY ROSA TUSA



Parties are one of our most enjoyable social encounters and should be planned for the pleasure of the guests and hosts alike.

They can be as impromptu as calling up a few friends to share a fresh catch of pompano, or planned weeks in advance to celebrate some special occasion.

While there are many factors that combine to make a successful party, there is nothing quite as important as good fare and convivial guests. The main purpose of a party is to give everyone an opportunity to savor good food and good wine with good conversation.

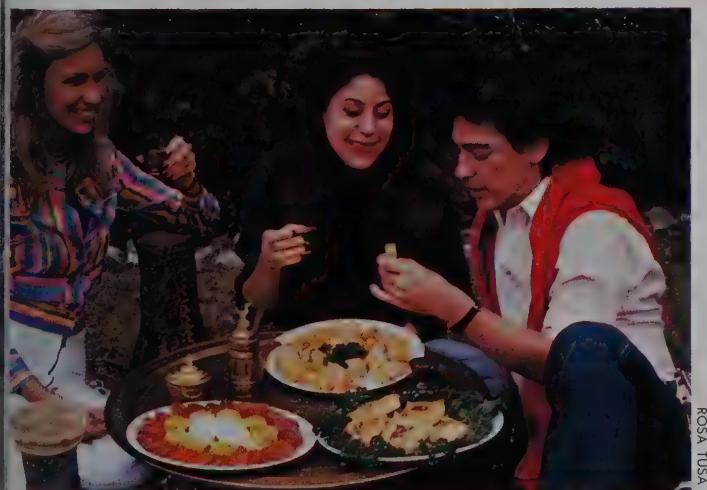
The idea that one needs Baccarat crystal and fine china and Irish linen to set a sparkling table has gone out with the scarcity of butlers and cooks. Elegance is certainly not out, but entertaining, happily, is much less formal today. You can forget the rules and let your own personality and taste shine.

You can be creative in your choice of location — even the beach provides a fun backdrop for a party. Or pitch a tent in your backyard and let nature set the scene.

Colorful, printed sheets make lovely tablecloths used with solid color napkins which you can stitch up yourself. If you have no patience for this you can get expert advise from your linen shop on mixing and matching linens.

(Continued on page 72)

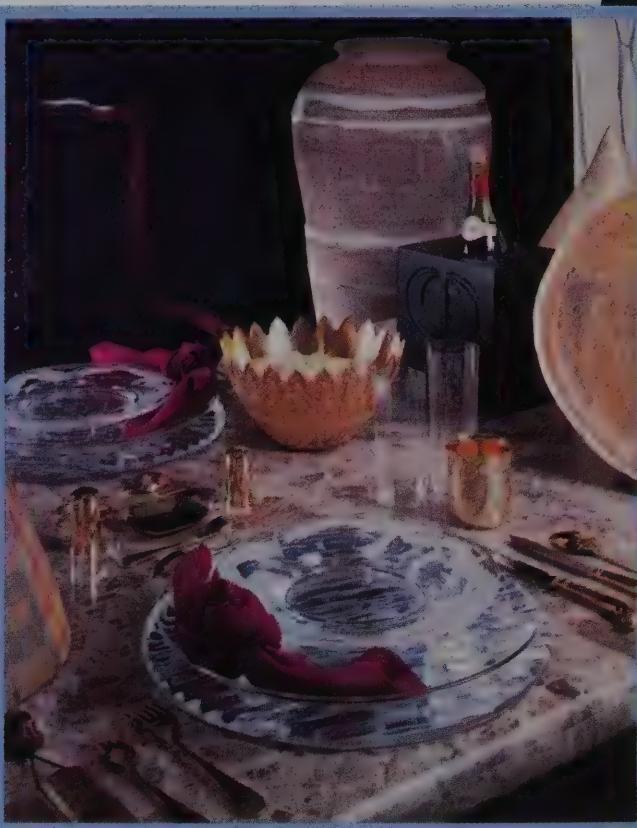
Left: Denise Hanley, Duane Saladrigas and Carlos Ramos enjoy Arab-style finger food from dishes placed in low tables. **Above:** Arabian turnovers, made with a rich pie crust or traditional yeast dough, are filled with spiced lamb, beef or spinach.



DINNERWARE FOR THE '80s

Exciting but Warmly Familiar

BY LINDA MARX



It is nearing 8 p.m. in New York City. The bustle of the day is slowly winding down to a dull buzz. For hours, a prominent Manhattan and Palm Beach society matron, with nerves twisted into pre-entertainment frenzy, has been pacing back and forth from her tiny city kitchen to a magnificently appointed dining room table. She adjusts the candelabra centerpiece, rearranges the dessert forks and repeatedly piles the stacks of porcelain serving plates reserved at the head of the table. By now, dim candlelight gleams from sterling silver spoons and bowls, clusters of crystal goblets loom like baby birds, their mouths wide open, waiting to be filled.

Excited and anxious for guests to arrive for a dinner party, the hostess retires to her personal quarters to prepare herself with the same care and consideration with which she designed her table.

Welcome to the 1980s, the decade that promises, by designer and retail offerings, the most sophisticated, colorful and upbeat table accessories in history. In the next five years, home entertain-

Above left: Anne Ford Uzielli designed a country atmosphere with Tiffany's bright "Basket of Flowers" Italian earthenware and "Antique" etched crystal.

Above right: Amidst sculpture and ancient artifacts, Mary McFadden set dinner for two with Tiffany's etched dinner and salad plates resting on ribbed crystal trays. Octagonal tumblers are Italian crystal and the tumbler and bowl were made from turn-of-the-century Tiffany patterns. Both settings were photographed by Billy Cunningham.



Left: Mrs. Shephard Patterson designed a Tiffany table setting for "A Supper After the Ballet." She combined "Cobalt" porcelains, Oriental "Imari" dinner plates, "Patrician" goblets and "Shell and Thread" vermeil flatware on peach-colored silk taffeta. Photographed by Billy Cunningham.

*Sophisticated,
colorful and
upbeat table
accessories
... both
contemporary
and with all
the traditional
trimmings*

PARTY PLANNER

LET US HELP YOU

SET THE RIGHT TABLE



Left: Tabletops can be products of creativity, as Cartier's designers demonstrate in the luxury model condominiums of the St. James in Manhattan's Sutton Place. Fun, artistic tableware helps create an exciting home conducive to entertaining. To magnify nine-foot walls and shiny marble floors, specially made white porcelain plates, lead crystal stems and sterling silver flatware were inspired by Cartier in Paris. Settings on these pages photographed by Kim Sargent.



Left and below: The focal point in entertaining has moved to the home and Cartier notes their customers have returned to the traditional look in fine dinnerware. A formal Cartier table includes white porcelain china with a banded border, multiple-sized goblets and artistic sculptured centerpieces.

ing, both in a contemporary tone and with all the traditional trimmings, will see its finest hour. And no one with a penchant for fun need be left out. From recreated 19th century art deco and art nouveau design to Oriental and European shapes in tableware, dining can be different each night.

Says tableware designer Georges Briard: "Tableware needs excitement and romance, and the most expressive means of stating the needed nostalgia and tradition is to adapt an old look to today's modern living."

Table items have become as important to affluent women as their own wardrobes. Just like the mixing and matching of old scarves with new blouses, old hats with new shoes and black dresses with white accessories, the creative hostess can repeat the same process on her table.

Black, a mainstay in chic night dress, is a marvelous color on which to show off food. A bare black background highlights green salads, white fish dishes and red meats. Like the little black dress, it

Right: Cache Cache on Madison Avenue in New York features a sophisticated setting—white dinnerware with a malachite border complemented with rich vermeil flatware. "It's a tailored look," says owner Jane Nadler. **Below right:** From the Victoria Garden collection of fine china, Ms. Nadler selects a floral pattern to illustrate how her customers can dine in country style while living in the city. Scents from a floral centerpiece make it more authentic. Photographed by Kim Sargent.



can be dressed up with fine china, crystal and silver, or dressed down with earthenware mugs, pudgy glass drinking containers and stubby flatware from American or European designers.

In short: anything goes.

Take the art deco and art nouveau trends. For at least a dozen years, both forms have experienced a resurgence in America, but mostly for other areas of life: furniture, lamps, drawings, prints and in a slew of antiques. It has been only within the last three years that the sexy, sleek and fine lines of the deco period have been updated and applied to the table accessories. Slender ladies cover candlesticks in a Deco design, serving plates are hand-painted in nouveau lineage and glasses, cups, saucers and flatware (like designer Ward Bennett's Trylon stainless pattern), are oozing with 1920s style.

Since the normalization of relations between the United States and China, Oriental vases, dinner plate patterns and tabletop gift items from Canton often are used at dinner parties. Entire Manhattan interior decors have been transformed into Chinese and Japanese styles. Clever hostesses dressed in Chinese silk lounging robes set tables on the floor complete with pillows and sterling silver chopsticks.

The mood is festive and the party lingers long in the mind of the guest who has been entertained as well as fed. The aura of dining has changed and no one knows that better than the top brass of Tiffany & Co., whose celebrity table settings have stirred social circles from New York to Paris to Palm Beach.

(Continued on page 70)



Right: Mrs. Francis Kellogg designed this setting for Tiffany & Co. which she titled "Midnight Dinner with Harry Platt." Mrs. Kellogg combined Tiffany's hand-painted Flora Dancia porcelain dinnerware, crystal, sterling silver English King flatware and vermeil accessories on a malachite-patterned tablecloth. Photographed by Billy Cunningham.





One Palm Beach caterer recalls the matron who told him she wanted fried chicken at the formal dinner she was planning. No problem there, of course, but then she insisted that the fowl be furnished by Kentucky Fried Chicken.

However, this request didn't faze the caterer in the slightest. On the night of the party, he merely picked up eight bucketfuls at the nearest outlet, drove them back to the hostess' home and served their contents on her ornate silver trays. (The guests, by the way, never knew that The Colonel had prepared the entree: "The chicken is absolutely *divine*," they agreed.)

And although a few caterers might balk at serving fast food, the moral of the story applies to every part of their business: Caterers will do just about anything to "cater" to your every need and desire, whether you're having an intimate affair for two or a feast that requires a large staff and portable stoves, fondue and food-warmer, car-parkers and Champagne.

But when you're looking for a caterer for the first time, you should know that each one of them has his limits, especially when it comes to parties de-



Caterers can prepare just about any type of party for you, as Palm Beach Catering's seafood buffet (above) and Savor Fare's wedding table (top right) illustrate. The important thing to remember is to match the caterer's abilities to your individual needs.

CATERERS

Your Home, Your Style,
Their Effort . . .



signed on a Cecil B. DeMille scale. If you're planning ice cream (or salmon mousse) for 300, for instance, keep in mind that you'll need portable freezers (or refrigerators) if the party's at your own home, and many caterers don't own that kind of equipment (and if they rent it, it will cost you more — and they may not be experienced in using it).

What's more, a few caterers may

only be willing to prepare a relatively small number of menus, ones with which they're particularly familiar. Others, however, will go just as far as you like (caterer John Bennett, for instance, once had to scour the area for an English-language South African cookbook to help him prepare an all-African dinner, and it's not unheard of to have

(Continued on page 74)



Anyone who hires us," quips one Palm Beach party planner with classic understatement, "wants more than a barbecue and an accordion player."

Indeed, if you're looking for a total party planner (also called a party organizer or party decorator), you want a memorable, unique and elaborate party. Unfortunately, however, it will also be an expensive one: Although planners will arrange, albeit rarely, small affairs totaling as little as \$2,000, most of their parties will cost much, much more (some have actually reduced the hostess' net

planning? No problem. Just say the word.

Or perhaps you want the inside of your party tent to be converted into a facsimile of C Deck on the *Titanic*. Well, why not, for heaven's sake? Anything you say.

Party planners, that is, are experts at transforming the site of the party into something it's not — at creating the precise atmosphere you want for that

Old Town Flower Shops' Al Endries. "Palm Beach is a small town and most hostesses know which caterer they want, which orchestra they want and so on." Although party planners usually coordinate all these different people, they usually don't select them (although they will if the hostess asks them to).

After choosing your party planner, therefore, your first meeting with him is likely to be a crowded one: The caterer

PARTY PLANNERS

*They Create the Scene . . .
You Play It Out*

BY NEIL O'CONNOR

STEPHEN LEEK



STEPHEN LEEK



Party Planner Bruce Sutka (left), probably best known for his sometimes outrageous New Year's Eve parties at the Flagler Museum (above and far left), takes a theatrical approach to parties. "I stage them," he explains. "I choreograph them from beginning to end like a Broadway production."

worth by as much as \$200,000). These are parties, one might say, to which guests need not bring their own bottles.

But there's adequate compensation for all the expense: After all, planners can make your party into just about anything. Would you like your estate's ballroom to look like a barn (with hayloft and wooden beams included, of course) for that Western evening you're

special evening. They work this magic with flowers, with fabrics, with lights, with screens and mirrors and plastics, with just about anything, in fact.

But they don't do it alone. They work in combination with caterers, lighting men, tent men, carpenters, florists, bandleaders and whoever else might be needed for a particular party.

"No one does everything here," says

and all the other specialists will sit down with you and the planner to start pinning down all the hundreds, or even thousands, of details which must always be dealt with before any large and complicated party.

"Sometimes it takes just half an hour to work out all the details," says Robert Klein of Palm Beach Display,

(Continued on page 64)

The Art of Entertaining

One of the greatest pleasures in life, as well as one of its most creative exercises, is the art of entertaining.

It is an art. It requires discipline, meticulous planning, and a continuous flow of new ideas and concepts. Unlike the creation of an artistic work, however, entertaining — to be truly successful — must be imbued with a large measure of unselfishness.

A good host is a kind person — one who really cares about the comfort and enjoyment of the guests. A good host is one who notices — and corrects — whatever is wrong. It may be someone who has no one to talk to; or that dinner is taking too long to be served; or that more wine is needed; or that the music is too loud; or that the room is too crowded and the guests should start to use another room.

In other words, a good host is someone who is *aware*.

You can hire the most expensive caterer in the world and still give the most expensive flop in the world, if you are unaware that guests are uncomfortable, that the atmosphere is strained, or that the timing is off. A good host takes action.

There should definitely be a "plan sheet" for every party, with major headings and subheadings. Here's a typical list of some of the organizational topics to be addressed:

The reason for the party.

(Example of reasons: Because we owe so many people; we wish to honor someone; it's a special anniversary; we want to start off the fund drive with a bang; we need to impress the business community.)

Whom are we going to invite?

Make up a guest list with a good balance of people.

What kind of invitation will we send?

Formal or clever.

Reprinted, with permission of the author, from "Amy Vanderbilt's Everyday Etiquette," by Letitia Baldrige, Doubleday and Co., Inc., 1978.

BY LETITIA BALDRIGE



DEBBY KEYSER

Who will be the serving help?

(One's own children; a caterer; local college bartenders.)

What will the menu be?

What kind of wines and liquors will be served?

What will the table decor be?

(This section includes flowers that need to be ordered for the rest of the house.)

If it's to be a seated meal, what will the seating plan be?

(Place cards to be ordered?)

Entertainment: During cocktails? Dinner? After dinner?

Does parking for the guests require special planning?

Do the household pets need to be sent to a neighbor's house?

Do the small children need to go to "grandma's house"?

Is the cleaning of slipcovers in the house a necessity?

Informal invitations may be handwritten on "informals" (good folded notepaper). Or they may be telephoned. Or they may be sent in a Mailgram if you

have to reach a lot of people quickly. Or you may have them designed yourself and made up by a local printer. Or you may buy the "fill-in" kind of invitations found at your local stationer's or card store.

Informal invitations should be mailed three to four weeks before the party in a large city, and two to three weeks beforehand in a small community.

Reminder cards help all of us who are absentminded and forgetful, with the proper information on the party. They are just like invitations, except there is no RSVP. The recipient of a reminder card has already accepted the party, and the card is sent for reference only.

How many of you have accepted a party by telephone and neglected to take down an important detail of the invitation, or else noted it inaccurately? A reminder card is something to stick in your bureau mirror or in your handbag or briefcase — all the information is there to refer to on party day.

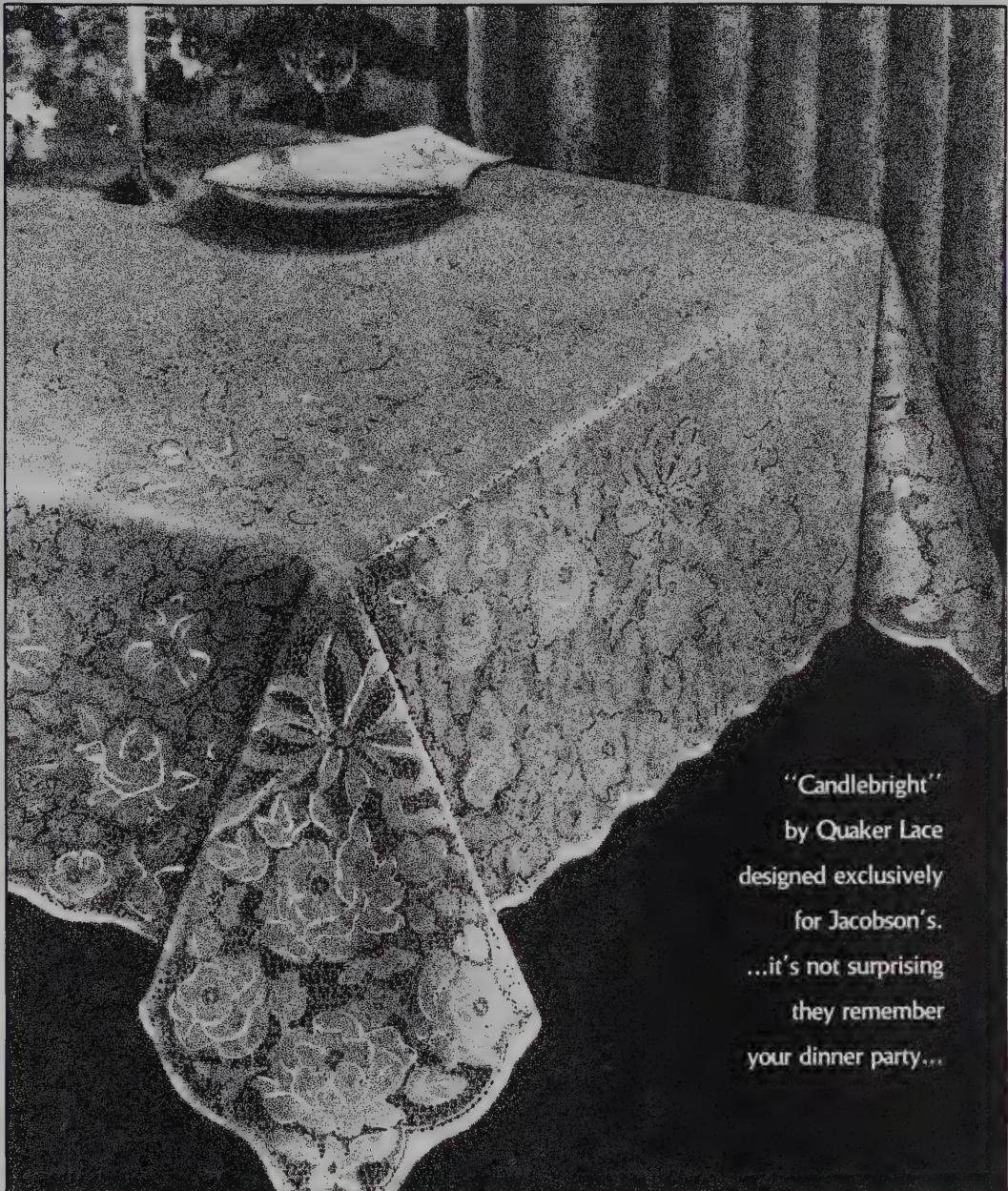
Any host who has extended an invitation to a big party on the telephone or by "running into someone" by chance would be wise to send a reminder card to every guest who has accepted.

Here's a sample very informal handwritten reminder sent on one's notepaper:

The MacQuades
wish to remind you that
you're expected for lunch
on Sunday, April 5
at 1 o'clock
1413 Sprague St., #3A

Letitia Baldrige was an assistant to the American ambassador in Paris and Rome, served as social secretary to the White House during the Kennedy administration and was an executive at Tiffany & Co. She now heads her own public relations firm and writes a syndicated newspaper column on etiquette.

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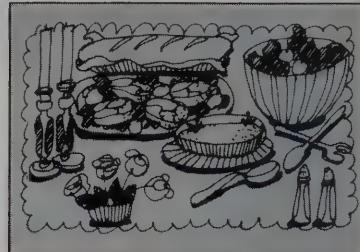
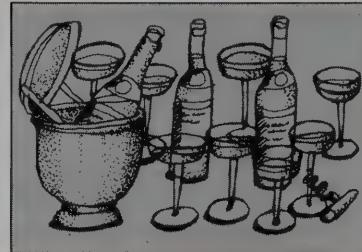
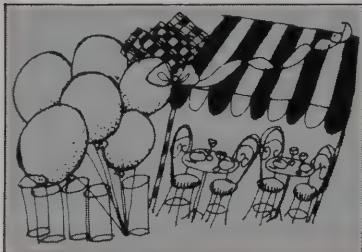
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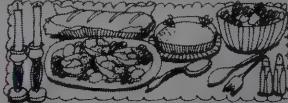
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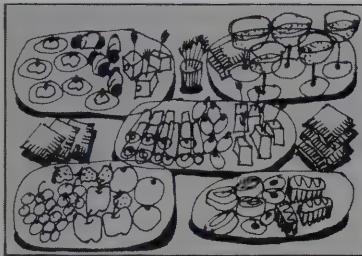
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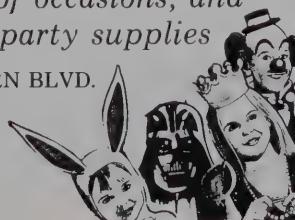
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PARTY PLANNERS

(Continued from page 59)

"and sometimes it can take five or six meetings with the hostess. The flowers, the music, the lighting, the colors — everything has to come together."

Soon after the first meeting, the party planner will give you a written contract specifying every detail of your party. This contract is as valuable to you as air conditioning during a Palm Beach summer, for it's your guarantee against any future incidents of, "But I distinctly remember telling you that you would be responsible for . . ."

But how do you choose your party planner? As with caterers, the best way is word of mouth. And although the four leading planners in Palm Beach could do any kind of party, each has his own, very distinctive style:

Harry Bell
plans parties in
Palm Beach (305/655-6424) during
the season, and in
New York (212/879-
3420) in summer.
But wherever he
works, his parties retain their "look."



"If a client wants it," he says, "we'll

do almost anything, but most of the people I work for want their parties to be in very good taste, to be conservative — on the traditional side, you might say. They may spend a bundle on them, but they don't want it to be obvious."

If there's one word that Bell favors as typifying his work, in fact, it's "subtle."

"I planned a big debutante party recently," he explains, "and I built a bridge over the swimming pool: It connected the two tents that we put up for the party.

"But the thing was," he continues,

"Details are why people hire us . . . "

"when it was finished, the bridge looked as if it had always been there. It was like a part of the scenery. We had vines growing on it, and it blended in perfectly. It didn't stand out at all."

And this conservative approach appeals to a certain group of party-givers. "We've always had a good following of the so-called 'Old Guard' — the New-

port people, the Long Island people and such," he says.

Bell, in fact, has orchestrated parties for Presidents Roosevelt, Truman, Kennedy, Johnson and Ford, and even takes his skills out of the country occasionally: This month, for instance, he's coordinating a wedding party for His Excellency and Mrs. Abdulah Alghanin in Kuwait. The guest list numbers 2,000, all of whom will surely marvel at the chandeliers made from flowers and the \$30,000 yellow-and-white tent. (It isn't needed for protection from the weather, but so the party can be air conditioned.)

Robert Klein of Palm Beach Display (305/832-5749) coordinates more parties than anyone else in town. Each day during the season, in fact, he arranges from one to seven get-togethers, and has an average of 15 of them booked each New Year's Eve.

What's his secret? "For one thing," he says, "I've been doing it longer than anyone else. I started my company back in 1952, and although I mainly did window displays back then, I also did parties. And since 1963, I've done nothing but parties.

"Another reason is that I've tried to do consistently good work over the

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years. I'm never tardy, for one thing, and I'm always available — 24 hours a day, if necessary — if the hostess has questions, or if she's forgotten to tell me something."

But Klein also has his own individual style, which may help account for his popularity: "I think my work may be a little more contemporary and clean-cut than that of some other party coordinators, and my clients like that. For instance, I rarely use big candelabras, trellises or masses of flowers unless the hostess requests them — those things seem slightly Victorian to me."

"Of course, I do use flowers — I'm a florist myself, and I have my own huge cooler. But instead of using quite so many flowers, I tend to use more mirrors and Mylar and Lucite. Mirrors tend to make the room appear more spacious. Sometimes, if there are no lights outside certain windows — if they look out on the ocean, for instance — I'll remove all the drapes and shades so the windows themselves can act as mirrors and make the room seem even more spacious."

As one example of his work, Klein mentions a 240-guest Hawaiian-theme party he once arranged. "Each room had a different feeling," he says. "One room

had centerpieces featuring live goldfish, another used shells and another used driftwood. We also had all kinds of Hawaiian birds, including two blue hyacinth parrots, each one valued at about \$50,000."

Everything, says Klein, was flown in from Hawaii.

"Once you've displeased a hostess," says **Al Endries** of Old Town Flower Shops (833-8449), "she may start looking for other faults. It's only natural."

So Endries and his partner, Ted Johns, spend much of their efforts trying to work out every aspect so each party will come off without a hitch.

"Details are what makes the party run smoothly," says Endries. "That's really why people hire us."

As one example, he points to the traffic patterns within a hostess' party tent or home: "You have to look at how guests enter, and how they move through cocktails and dinner. Sometimes, for instance, they set up tables and forget that waitresses have to move

and serve between them. And people don't like to be crowded while they're dining."

And when it comes to their style, Old Town again emphasizes detail: "We pay attention to small things that another decorator might not notice," says Endries. "If the hostess wants us to do it, we like to have the linen, the centerpiece, the china — even the matchbook covers — coordinated. Often, we even see that the colors of the food at a party match the overall color scheme."

But Old Town Flower Shops, naturally enough, specializes in flowers: "We like a lot of fresh flowers in our decorations," says Endries, "although we've had a few parties in which we didn't use flowers. But that's rare."

Old Town once converted the garage area of an enormous Chevrolet dealership into a formal ballroom for a party of 500 — all in one day. "The transformation was incredible," says Ted Johns.

"We covered all the walls and ceiling with fabric, and carpeted the entire concrete floor.

"We even changed the mechanics' washroom into an elegant, carpeted ladies' powder room. The ladies were so



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impressed — amazed — by it that they were bringing their husbands in just to show it to them."

Bruce Sutka:

One of the best examples of this party planner's spectacular (outrageous, some would say) style occurred last New Year's Eve at the Young Friends of the Red Cross ball.



Lining the perimeter of the Flagler Museum's dance floor, young men and women — painted gold from head to toe — stood as motionless as living statues while the Atlanta Ballet performed the minuet in period costumes. In another room, Beauty, the Beast and a number of human-sized mice cavorted. And don't forget Cinderella's Coach. Or the 20-foot-tall Dancing Waters at the entrance. Or the laser show.

But the climax came at midnight. Twelve black men dressed in gladiator outfits carried out a massive cake (yes, it did have a fetching young woman inside), and then the ballet dancers suddenly appeared in the briefest costumes imaginable and began dancing a controversial voodoo number.

But all this is par for the course for Sutka, who specializes in extravaganzas that stun the senses: "Nowhere else except at my parties have I ever seen guests just standing around and staring as if they were mesmerized," he says with a laugh.

Part of the reason for this effect is Sutka's theatrical approach to parties. "I don't just plan parties," he explains. "I stage them. I choreograph them from beginning to end like a Broadway production."

But the goal of all this effort, he says, isn't shock, but fun: "When I conceive of a party concept, I put myself in the role of a guest. What would I like to have happen to me? What would be fun for me? After all, there's no reason to have a party unless you want to have fun."

But unlike the other three party planners, who appear to design a party around the hostess' definition of fun, Sutka seems determined to express his own creativity in his own way. "My parties," he says, "are disposable art."

For the time being, Sutka can be reached in Atlanta (404/351-7256 or 404/524-8009), but he will soon be moving to New York City. □

Neil O'Connor is a free-lance writer residing in Palm Beach.



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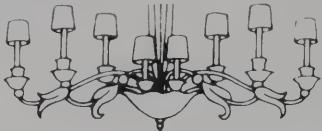
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DINNERWARE FOR THE '80s

(Continued from page 56)

"A whole new generation has grown to maturity," says Henry B. Platt, former Tiffany executive. "Times and lifestyles have changed. Table settings generally are less staid, far more relaxed and distinctly personal. Today they exude a flair, vitality, wit and imagination unheard of 25 years ago."

Platt, a great-great-grandson of Tiffany's founder Charles L. Tiffany, along with Tiffany's design director John Loring, compiled and published a book called *Tiffany Table Settings* (New York, Doubleday & Co. \$50) illustrating the eclectic table settings created by such notables as Nancy Kissinger, Bob Hope and Gloria Vanderbilt.

For several years, Tiffany's flagship shop at 57th Street and Fifth Avenue has hosted celebrity table-setting shows for the women of the greater New York area. The store features a breakfast-brunch at its tabletop areas where designer table settings are interspersed throughout the grouping of china, glass and silver.

Last winter, New York Antiques Show committee members created table settings for a successful exhibit at Tiffany. Mrs. Francis Kellogg dreamed up a "Midnight Dinner with Platt." On a malachite-patterned cloth, she selected lush hand-painted Flora Danica porcelain dinnerware, the same pattern designed for Russian Empress Catherine the Great, who died before half of the 1,802-piece set was ever completed. Mrs. Kellogg chose crystal stems and sterling silver English King flatware, and crab candleholders, a basket wine coaster and a cigarette holder — all of vermeil.

Manners maven Letitia Baldrige (once Jackie Onassis' etiquette teacher) graced the same showing with designer Mark Lanzerin's beige and white earthenware salad plates and "Stone" English pottery dinner plates. It was called: "A Hypothetical Lunch to Discuss the Antiques Business."

Tiffany's china floor is filled year-round with the works of famous commissioned artists and craftsmen from England, France, Germany, Italy and America. Colors can be mixed and matched in the store, just as the customer is expected to do at home. The more inventive the store is with its display of place settings and embellishments, the more exciting customers' home dinner parties will be.

Throughout the year, patrons stroll through the tableware areas to feast their eyes on both new and old accessories for the table. The 100-year-old silver

section still holds fascination to history lovers, who may remember that the store purchased its first silverware from John C. Moore, who began the manufacture of silverware in 1827. He was later joined in business by his son Edward C. Moore. Nearly all of Moore's silver was purchased by Tiffany and incorporated into the store in 1868, 31 years after the shop was founded.

During the 1860s, Tiffany introduced Americans to the English standard of sterling silver 925/1000 fine. Tiffany silver is heavy and rich, and in many cases, elegant and ornate. The "Olympian" and "English King" patterns should be utilized only for the finest gatherings; the "Hampton," and "Shell & Thread" patterns are ideal for sophisticated parties; and the "Rat Tail" and "Bamboo" designs for East Hampton nights. The patterns are timeless.

Not far from Tiffany & Co. is another famed name that draws the eye of New Yorkers from 18 to 80. Cartier, a name synonymous with elegance, has placed a growing emphasis on the refined table. Like Tiffany, store executives see the growing importance of the fashionable home tabletop.

Observes Cartier's Fernanda Gilligan: "In the last two years, our customers have returned to the traditional look in fine dinnerware. Their emphasis in the evenings is now on the home as the focal point for entertainment."

And the word of the day is elegance. Although Cartier boasts only the most affluent clientele in such cities as New York, Paris and Palm Beach, Manhattan customers still look before they spend. "They want value for their money," she says, "and they are concerned with costs."

Based in Paris, this 135-year-old jewelry company has recently shed some new light on design with a younger generation at the helm. Natalie Hocq, 30, daughter of the late French industrialist Robert Hocq who once owned the firm, is heading the whole show. And she believes in fun, artistic tableware. She also believes in luxurious interiors and in living European life to the fullest with American amenities.

She spearheaded a major new collection of home accessory products called Art de la Table. Inspired by the historic archives of founder Louis Cartier, the collection features classic French shapes in silver and crystal banded with the famous three-gold "rolling rings" created originally by the Cartier company during the deco era. The collection includes bowls of all

shapes and sizes, decanters, trays, shaker sets, stemware and candleholders in the traditional style. This new grouping had its first public showing in America last April in the model apartments of Manhattan's luxury St. James Apartment in Sutton Place.

To properly show off these collectibles, Cartier's team of designers created two special one-of-a-kind furniture pieces — a desk of deep burgundy and a dining table of modern steel and glass.

Retail tabletop stores have looked to interior designers and furniture makers for ideas on how to influence their customers to think creatively and to buy new and unusual items to accentuate their homes. Buyers from these shops also look for young ceramic designers tuned into the world of home fashions (sheets, towels and curtains and innovative furniture designs and shapes) because they can create dinnerware and accessories in coordinating styles and matching patterns and colors. This total look helps create an exciting home conducive to entertaining.

New York customers will spend hours shopping the aisles of specialty, gift and tabletop shops looking for eye-catching coffee mugs, candleholders, coffeepots and unusual flat and hollow pieces that double as home sculpture. Stores like Manhattan's Henri Bendel are known for their respect of young talent and buyers will go out of their way to try out ultracontemporary table-related products.

Designers Patino/Wolf have both patterned and crystal dinnerware with clear salad plates at Bendel's. Another younger design, Frank McIntosh, has designed etched black dinner plates and clear plates for people wanting new direction in dinnerware. They are part of Bendel's Lee Bailey housewares area in the trendy first floor Marketplace, a veritable showcase for young ceramic design talent.

Different areas of the home can really come alive if an active interest is taken in creating a total package. Jane Nadler (her mother, Mrs. Marion Cummings, owns Melangerie in Palm Beach's Esplanade), who owns Cache Cache, a Madison Avenue tabletop and gift shop, was first in the retail fabric shop business. Her shop stocks lovely linens, pillows and other soft domestics as well as gift items. Says Jane: "We do lots of special orders on tablecloths because people are taking pains to coordinate their dining tables today."

Jane bought the shop about two years ago from Charlotte Ford and three partners. Her background in fabrics

gave table settings a needed boost. "Why not concentrate on creating sophisticated tables for New York women that have the time and money to do it right?" she says.

Jane has purchased malachite dinner services, art deco glasses, silverplated wine coolers, assortments of fancy ice buckets, English floral dinnerware and hand-painted silk cushions. The merchandise is displayed in clever place-setting vignettes to show customers how to do the same things in their own homes.

"I learned it all from my mother who has such good taste," says Jane, who was born and raised in Montreal. "Now we're like two sisters that have one shop in two states."

While much of the country grapples with a recession, quality dining accessories are still a precious commodity.

Perhaps the demand for quality dinnerware and flatware patterns can partially be attributed to the White House emphasis on entertaining. First Lady Nancy Reagan made headlines when she purchased a very expensive and extensive set of Lenox china, setting the tone for the fine dining trends in America.

Some people will even put off buying clothes and extra cars because they want to upgrade their tables. Towle Silversmiths in Newburyport, Mass., has watched this trend materialize all over the country. The company sees that everyone wants to be a princess. Says Leonard Florence, Towle board chairman: "Today Mrs. Jones wants to live like Mrs. Rockefeller, and I intend to let her think she does."

In the next decade, dinnerware will be purchased by both affluent women and not-so-affluent members of the post-war baby boom. The latter will save every last penny to be able to live like their mothers and fathers. But there will be one major difference in the purchases. Just because mom and grandma had Royal Doulton and Wedgwood, doesn't mean this new generation must buy it. A dinner set must fit into the purchaser's home, it must match the interior, and it must please the eye. Nothing else matters — including price. And if you look around, their mothers just might be taking lessons from them. □

Linda Marx is a free-lance writer residing in Florida and New York.

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BUFFETS: YOUR PLATE, AS YOU LIKE IT

(Continued from page 51)

Except for very formal dinners, don't be afraid to mix and match china, as well. But if you don't have enough glassware, rent some. Don't use plastic glasses even for the most casual party. Some give an off taste to drinks and nobody wants to sip a good scotch in plastic.

Because they greatly simplify serving and seating, buffets have grown in popularity. They are a practical and delightful way to entertain from patio to formal dining room and offer guests the opportunity to mingle with all at the party.

If you are a bit unsure of the planning and coordination involved in giving

a buffet, *The Art of Buffet Entertaining*, by Diana and Paul von Welanetz, offers a complete guide. It takes you from planning to preparing, from serving to after-dinner drinks. It tells you how to arrange seating, how to set the buffet table and how to set up a bar. The book, published recently by J.P. Tarcher (Los Angeles), \$12.95, offers 13 buffet menus from an old English roast beef buffet for the Christmas dinner to a 40-ingredient, make-your-own-salad buffet.

A finger-food buffet featuring fare easily eaten out of hand, is a perfect choice for the casual party. This buffet is especially enjoyable when the food and decorations have a theme such as the Arabian Night party staged last season by the Junior Committee preceding the

St. Mary's Hospital Ball at the Everglades Club in Palm Beach.

Mouth-melting finger-food made with delicate phyllo leaves and little meat and spinach pies is filling fare that can be eaten out of hand without dripping. A serve-yourself bar and a steady flow of food, both hot and cold will encourage relaxation and fun.

Create your own romantic setting for serving this exotic food by having guests sit on colorful, overstuffed pillows. The Arabs sit on cushions on the floor and eat from the dishes placed on low tables barely two feet high.

Spread a bright print cloth or rug beneath the tables and burn some fragrant incense to add to the atmosphere. Use gold or silver trays for serving. Complete the menu with Turkish-style coffee flavored with mint or coriander seed and Middle East finger-food sweets. Serve apricots, dates and mamool.

Here are recipes for the Arabian turnovers and mixtures for filling phyllo or strudel leaves. The turnovers can be a rich pie crust, but the traditional dough for the pies calls for yeast. Make the pies in crescent shape or open, as pictured. As they say in Arabic, *sahteyne* — good appetite!

TURNOVER DOUGH

Soften 2 teaspoons dry yeast or cake of fresh yeast in 1 tablespoon of warm water. In a bowl place 3 cups all-purpose flour mixed with 1 teaspoon salt. Work in with your fingers 1 cup soft butter or half lard or vegetable shortening and half butter.

Add the yeast and enough water to make a stiff dough. Knead dough until smooth. Cover and let stand for 30 minutes. Roll out thinly on floured board and cut into rounds with a floured biscuit cutter. Put a spoonful of filling in center of each pastry round and fold in half, making crescents. Press edges firmly together. Place on oiled baking sheet and bake in a preheated 425-degree oven for 12 minutes, or until golden. If making open face, place a spoonful of filling in the center of the circle. Pinch edges firmly on opposite sides. This dough is also made with olive oil. Use about $\frac{1}{2}$ cup to 3 cups flour.

MEAT FILLING

1 lb. ground lean ground beef or lamb
6 oz. pine nuts
2 tbsp. butter
2 sm. onions, finely minced
2 cloves garlic, minced (optional)
1 tsp. salt, or to taste
1/2 tsp. pepper
2 or 3 tsp. dakka (or $\frac{1}{2}$ tsp. allspice and $\frac{1}{4}$ tsp. cinnamon)

Saute the onions and the ground

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beef in the butter until meat loses its color, but do not brown. Add garlic, if desired. In another pan saute pine nuts in some butter until lightly browned and add to meat. Add seasonings and mix well. Cool filling and add a little sour cream to moisten the filling. The meat may also be moistened with a little tomato sauce. The spice known as Dakka is available where Middle East groceries are sold.

SPINACH TURNOVERS

1 lb. spinach
 $\frac{1}{3}$ c. olive oil
 $\frac{1}{2}$ c. pine nuts or walnuts
 $\frac{1}{4}$ c. chopped raisins (optional)
 Salt and Pepper
 Cinnamon
 Powdered sumac
 Lemon juice

'Buffets are fun and simplify serving and seating'

Wash spinach thoroughly and chop fine. Mix with olive oil and onions, cover and cook over low heat for 10 minutes, or until spinach is wilted and onions are partially cooked. Stir in nuts and raisins, salt and pepper, and cinnamon or Dakka to taste. Flavor with sumac and lemon juice to make the filling more tangy.

Phyllo-filled "cigars" are easy to make and eat. Fill them with the above fillings or with feta cheese filling.

Phyllo is readily available and the tissue-paper-thin dough is a great aid to the party-giver in making appetizers and desserts. Defrosted phyllo will keep in the refrigerator for up to a month.

FETA CHEESE FILLING

$\frac{1}{4}$ lb. feta cheese
 $\frac{1}{4}$ lb. cream cheese
 1 egg
 $\frac{1}{4}$ c. coarsely chopped pistachios or walnuts (optional)
 A dash of nutmeg
 Pepper to taste

Bring cheeses to room temperature and mash together. Mix in egg and combine well. Add nuts and season with nutmeg and pepper. Don't add salt. Feta is salty. Enough filling for about 50 "cigars." One pound of phyllo, containing 24 sheets, will make about 50 appetizers.

Take a layer of phyllo and cut in strips about 6 inches long and 4 inches wide. Sprinkle or brush with some butter, clarified is best. Use a new paint brush or shaving brush, a regular pastry

brush is too stiff for this delicate pastry. Place one heaping tablespoonful of the filling at one end of the narrow side. Fold bottom over filling, fold in sides, and roll like a tiny jelly roll or cigar. Place on cookie sheet and brush with butter. Keep phyllo not being used covered at all times with wax paper and a damp towel. When filling is used, bake in a preheated 425-degree oven for 10 to 15 minutes, or until rolls are lightly browned. Serve warm.

These freeze well so can be made in advance. Freeze them overnight on the baking sheet and then wrap in clear plastic or place in plastic bag. Do not defrost; they will get soggy. Put on buttered baking sheet frozen and bake. They will take slightly longer if frozen.

MAMOOL

2 c. semolina (fine ground)
 $\frac{1}{2}$ c. butter
 1 c. boiling water
 $\frac{1}{2}$ c. ground pistachio nuts
 $\frac{3}{4}$ c. confectioner's sugar
 1 tsp. orange flower water
 1 tsp. rose water

Put semolina into mixing bowl and cut in shortening. Add boiling water and mix to a dough. Turn out on lightly floured board and knead well. Cover tightly and leave overnight.

Next day knead again and form into small balls the size of walnuts. Make a hole in the center and fill with nuts, combined with sugar, orange flower and rose waters. Press dough back over filling and press the bottom of each cookie onto a greased baking pan. Decorate with the tines of a fork.

Bake in a preheated 350-degree oven for 10 to 12 minutes, or until lightly browned. If desired, sprinkle liberally with confectioners' sugar while hot. These cookies are traditionally formed in a mold.

Arabic coffee, called Kahvesi in Turkey, is served in all the Arab-speaking countries and each one has his own way of preparing it. The coffee is always brewed to order according to how much sugar each guest likes. Some add whole cardamom seed to the pot while the coffee is brewing. Another popular addition is a drop or two of orange flower or rose water.

MEDIUM-SWEET ARABIC COFFEE

In a cezve (Turkish coffee pot) or any pot, boil 1 coffee cup water with 1 teaspoon sugar until clear. Add 1 heaping teaspoon powdered or fine grind coffee and stir well. Let boil up three or four times, remove from heat and add a few drops cold water to settle the grounds. Pour immediately into small cups. □

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(Continued from page 58)

special spices flown in from around the world).

So first of all, find out whether a caterer's capabilities can match the party you're planning by describing what you want in detail. (A certain color of tablecloths? A particular shape of table?) If you're planning a relatively small and uncomplicated party, however, most caterers will be able to do a good job for you.

Another factor to keep in mind is the general impression you get of the caterer during your first phone call. Several caterers stress the importance of a feeling of mutual trust between the hostess and them, and this feeling should certainly begin with the first phone call. Is the caterer polite? Is he happy to answer your questions? He should be.

But as factors in choosing a caterer, both his capabilities and his willingness to please are dwarfed in importance by his reputation. "This is a word of mouth business," says one caterer. "It takes years to build up customers' confidence, to build up a reputation so people will trust you with their parties." So before doing anything in your search, it's imperative to ask the advice of friends who've had catered parties in the area. They'll know which caterers have done a good job . . . and which ones haven't.

Another factor some Palm Beachers take into consideration is price. Unfortunately, however, prices are difficult to compare. Even for similar menus, caterers' bills can be markedly different and you'll have a hard time finding out if the differential is due to superior services (a bigger and better-trained staff, for instance, a better cut of meat or a superior wine) or whether, well, some are just more expensive than others.

And it's especially hard to find out by telephone: With few exceptions, caterers are extremely reluctant to quote prices over the phone. ("I'll never even give a ballpark figure by telephone — never," says one.)

And with good reason: For one thing, since no two parties are exactly the same, no two prices are exactly the same, either. And there's an even better reason. At some time in the past, it seems that each caterer has had the same experience, and it burns somewhere in the back of his mind like a red coal:

"A few years back," one caterer recalls, "a woman called and said she wanted to have a cocktail party for 50. I told her she could choose five hot hors d'oeuvres and five cold ones, and sug-

gested some of the ones she could have. And on the basis of that, I gave her a price over the phone."

"But when I got over to her home, she suddenly insisted on having fresh Beluga caviar, for heaven's sake, and all for the same price. 'Let's be reasonable,' I said, but she insisted, saying that I had told her I could have any cold hors d'oeuvres for that price.

"So I finally had to give her caviar, even though I lost a lot of money on it. I had to keep faith. I couldn't have my name ruined. I didn't want her saying all over the place that I hadn't kept my word."

'Caterers suggest; you must decide . . . '

Caterers in the Palm Beach area, of course, say that such deliberate misrepresentation is extremely rare here. Misunderstandings, however, are more than merely possible in a complex field like catering: They're almost impossible to avoid. And that's why almost all caterers want to come to the site of the party, and to make sure that you and he agree on every detail. Before they'll tell you *exactly* how much they'll charge you, that is, they want to know *exactly* what their responsibilities are. And that's only fair.

During this face-to-face meeting, ask every question that occurs to you. And if you're not exactly sure what you want in the way of food, decorations, staff or whatever, don't worry: The caterer will make suggestions. But you're the boss: You must always make the final decisions.

And *please* don't forget to ask about tipping. One local caterer, for instance, says that \$10 for each person on the staff is ideal. Another believes that tipping should be optional. Still another would rather not say anything at all to the hostess about it: But if she presses him for an exact answer, he tells her 10 percent of the bill, or \$10 to \$15 per employee, whichever is less. And, says yet another caterer, "I'd frankly rather not be tipped at all. I find it slightly embarrassing to be tipped." The lesson to be learned from all this variety of opinion? Ask your caterer about tipping.

But back to your original dilemma of choosing a caterer. At first glimpse, it might seem difficult, since there are 92 listings under "caterer" in the Palm Beach area yellow pages. But most of them (yes, even "Kentucky Fried Chicken Catering") can usually be eliminated

from consideration if you narrow the discussion to the most elegant Palm Beach parties.

A few caterers, in fact, dominate the fashionable scene, because hostesses keep going back to them. After all, no one's going to experiment with a new caterer on the night of an important party. What's more, no hostess with a fine home filled with valuables wants a crew of strangers wandering about with access to every room.

But still, the following list doesn't claim to be comprehensive: It's merely a starting point in your quest for "The Perfect Caterer."

Palm Beach Catering (305/833-1411): Those familiar with the best parties say that this firm rarely makes a mistake, is never late and orchestrates its parties perfectly. Either owner John Sunkel or Jack Midgley is usually present to make sure that everything goes smoothly.

According to Sunkel, his firm tries to be prepared for every eventuality: "I always bring a little extra food, silverware and china — a little extra of everything, in fact. You never know when extra guests will arrive — guests the hostess wasn't expecting. I don't want anything to spoil the party."

Although this company caters many, many smaller parties, it's particularly strong with the largest ones: As one example of his larger-scale work, earlier this year Sunkel catered the 322-guest Historical Preservation Society dinner held at Mar-a-Lago. It was the first time the late Marjorie Merriweather Post's estate had been opened since it was returned by the federal government and Sunkel didn't spare the horses: Of the staff of 90 he brought to the affair, 64 were waiters.

Larry Palmer: Known as "Palmer" or "Palmer the Butler," this Palm Beach tradition orchestrates some of the finer small (up to 16) dinners and small cocktail parties. "I make sure that everything that leaves the kitchen is just right," he says, "that it's served properly and that the kitchen and pantry are left as spotless as when I arrived."

But if you're thinking of hiring Palmer to work at your next party, think again. "I only work for the people I like — the people I've known for years — and not the jet set," he says in his somewhat imperious tone of voice. (Rumor has it that Palmer is now sufficiently affluent and no longer needs to work.)

Frank Dale: Like Palmer, this symbol of the old Palm Beach does not advertise, works only for families he's known for years and requested that his

phone number not be divulged here. Unlike Palmer, however, he brings a full staff with him. What's more, he'll work at slightly larger parties (dinners up to 24, and cocktails for up to 125).

The co-owner of **Chef Continental** (305/588-9105), Paul Walsh, learned the catering trade while he was chief of staff for Mrs. Joan Whitney Payson, and was in charge of 25 domestics inside her Long Island estate.

Walsh recently catered a dinner for 150 at the Flagler Museum (for Liberace). As for his food, he says proudly that, "I serve nothing out of a can."

Savoir Fare (honestly, that's how they spell it) **Catering** (305/655-6161) is owned by Carlos Fernandez, who was once The Breakers' catering manager. Reputed to do fine work, the firm recently catered a full dinner for 600 at the Flagler (for American Cyanamid).

George Adler Catering Service (305/833-6028): Among the many parties this company caters, it recently prepared a 150-guest, black-tie, private affair at the Flagler Museum. "We're the oldest firm in the area," says Adler. "My father started it in 1935."

When the Palm Beach Polo and Country Club uses an outside caterer, more than half the time it's **John Bennett Catering** (305/644-6220), who's done parties there for Cartier, Rolex and Halston. "He does excellent work," says the club's activities coordinator, Sue Ann Kendall.

"I serve nothing out of a can . . . "

Although the firm of **Summers and Winters** (305/655-6607) has only been in operation for a year, it runs a gourmet specialty shop (at 250 Worth Avenue in Palm Beach) and a thriving catering business as well. According to owner Kimberly Farkas, the company can cater any party from two to 100.

Cafe Cocoanut (305/832-9796) caters breakfasts, brunches, luncheons, teas, dinners or suppers in any degree of elegance you desire. They'll prepare box lunches for Palm Beach bridge parties, for instance, or sit-down dinners for 200.

L'Hexagone (305/391-7200) caters cocktail receptions, weddings, showers or other occasions, but specializes in buffets for 50 to 150 guests. And although it's located in Boca Raton, this company is delighted to prepare parties in Palm Beach.

— Neil O'Connor

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(Continued from page 40)

— but not current Mayor Jane Byrne. (Cricket's refused to seat Mayor Byrne's husband, Jay McMullen, without a tie, and even though the mayor lives across the street from Cricket's, she is far from a regular.)

Another popular place with the social as well as the power establishment — and with fine food lovers, too — is Les Nomades, a private club on Ontario Street across from the Museum of Contemporary Art. It's owned by Jovan Trbojevic, who also owns the more pretentious Le Perroquet on Walton Street. With its informal atmosphere and unusual, ever-changing menu, Les Nomades attracts such old-line Lake Forest names as the Edward Byron Smiths and such established Chicago names as the William Wood-Prince Srs.

And while Cricket's bustles with table-hoppers under adult toys representing Chicago's businesses (the toys are suspended from the ceiling just like at 21 in New York: a miniature candy truck from Brach's, the plastic eye of CBS television, etc.), Les Nomades discourages table-hopping and encourages culinary adventure.

A little farther north, by Lincoln Park, Rich Melman, owner of the new Pump Room (which attracts a much younger crowd than the old Pump Room) has opened Ambria, a wood-paneled room featuring nouvelle cuisine where the upwardly mobile feast on beautifully presented dinners.

Farther northwest, on North Elston Avenue, at Jimmy's Place, owner Jimmy Rohr is impressing people with his international style, which includes nouvelle cuisine with a Japanese touch.

Another place high on the dining list of Chicagoans requires a long drive northwest of Chicago to the suburb of Wheeling, where Jean Banchet has established Le Francais, a culinary palace that has the New York critics raving, despite its sometimes pretentious presentation of endless appetizers.

For just plain food (the best grilled liver in town), there is the members-only Tavern Club atop the 333 North Michigan Avenue Building, where women are relegated to the upper floor at lunch, but are welcome to dine with the men at dinner.

For a chic lunch there's the Arts Club, also for members only, on Ontario Street, a skip and jump from many of

Chicago's finest art galleries. Mies van der Rohe designed the club's interior, where an Alexander Calder mobile attached to a stable stands in the lobby. The cultural leaders of the city lunch there, from adman/artist Edward H. Weiss to broadcaster/author Studs Terkel (*Division Street: America, Hard Times, Working*). There's no printed menu and few substitutes for the set multicourse lunches, but those in the know can obtain a salad or omelette.

Also chic for luncheon dining is the public cafeteria in the basement of the Museum of Contemporary Art. Women's Board members serve as hostesses in smocks created by Chicago fashion designer Billy Falcon. The food, from pasta to rich chocolate desserts, gets better and better. (The price is right, too.)

Chicago, famous for its steaks, has a number of steak houses, with the boisterous Gene and Georgetti's by the Merchandise Mart, and the newer Morton's on Rush Street, among the best. Be prepared to wait at both places, and to dine next to cigar-chomping customers who fit all the stereotypes of Chicago politicians.

Another place where the politicians — as well as professional sports club

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owners and managers — hang out is Eli's, near the Water Tower. It's worth the trip for the calves liver Eli, sauteed with mushrooms, green peppers and onions.

Also for sports fans, the glittery skylit bar at Sweetwater, in the heart of the Rush Street singles action, is the home-away-from-home for professional sports stars, past and present, from Joe Namath to Dick Butkus. They drop by to see owner Doug Buffone, a former linebacker for the Chicago Bears.

For a quick burger, there is Acorn on Oak, a dark place near Ultimo, and the Coq d'Or bar in the basement of the Drake Hotel, which also serves great steak tartare.

Night life isn't so much in vogue in Chicago as it was in the heyday of the private discos in the 1970s.

But there has been a resurgence in support for charity balls (which waned for a while in the late 1970s), especially balls and events linked with culture and the arts.

Chicago has the finest collection of public art and sculpture in the country, by internationally known artists such as Picasso, Chagall, Miro, Calder, Oldenberg and Bertoia. This has focused at-

tention on the arts as much as the city's great museums have.

The Art Institute, of course, is one of Chicago's, and the nation's, great museums, with one of the finest collections of French Impressionist paintings in the world. And the formerly upstart — now establishment — Museum of Contemporary Art focuses on the unusual and the new.

Chicago also boasts the internationally acclaimed Chicago Symphony Orchestra with Sir Georg Solti as music director, and the Lyric Opera, where Maria Callas made her American debut in 1954, and where Luciano Pavarotti is a regular today. Plus, there is an ever-changing group of innovative theater and other entertainment groups, some of which stage exciting charity events that bring out the best in Chicago and Chicagoans.

One of the most successful fund raisers is The Museum of Contemporary Art's auction. It's held every other year, and John Marion comes in from Sotheby Parke-Bernet Galleries in New York to bang the gavel. The 1981 auction, which included dinner and dancing, was held in the gorgeous rotunda at Navy Pier, surrounded on three sides by Lake

Michigan. It raised more than \$300,000.

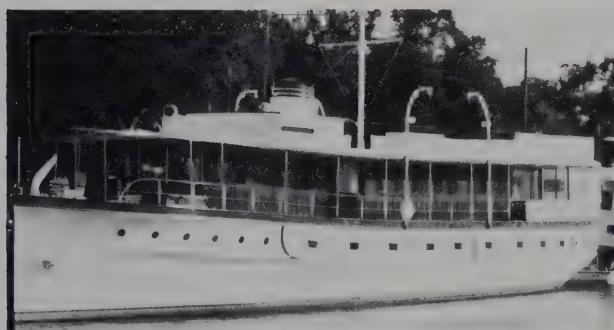
A highly successful party inaugurated during the past season was Chicago Opera Theater's Bal Masque, held on Halloween in the sumptuous Chicago Public Library Cultural Center under its mosaic Tiffany dome. Eppie Lederer (Ann Landers) and Bill Kirby (a director of the John D. and Catherine T. MacArthur Foundation) came as "a couple of Rush Street toughs." Most others dressed as characters from operas, and one group came dressed as The Marx Brothers in *A Night at the Opera*.

Other balls of note are the Lyric Opera Ball, following opening night every September, and held in the elegant ballroom of the old Conrad Hilton Hotel, under the glistening chandeliers; the Boys Club Ball, one of the city's most prestigious summer parties; and the newer Chicago Historical Society Donor's Ball, where social figures parade in the museum's costume collection. Among the items received last year were hot pants with a matching coat, and a number that looked as if it were made of Mylar. □

Bess Winakor is a free-lance writer residing in Chicago.

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DISTINCTIVE DINING

RESTAURANT OF THE MONTH: DOMINIC'S

Inclusion on this list is by merit. If you feel there is a restaurant not listed that should be included, please contact Palm Beach Life so we can check on it.

PALM BEACH COUNTY

PALM BEACH

The Breakers, 1 S. County Road. After 50 years of service, the hotel has maintained the elegance which reflects an era of a more gracious way of life. Dine in the elegant Florentine and Circle dining rooms, have an informal luncheon at the Beach Club or a quick burger or salad at the intimate Golf Club. Veal piccata with lemon sauce is the favorite entree in the Florentine Room. 655-6611.

Cafe L'Europe, in the Esplanade on Worth Avenue. European sophistication and quality fare. An extravagant dessert table laden with fresh fruits and pastries. Old-fashioned apple pancakes with lingonberries, cold plates, salads and luncheon specialties served from 11:30 a.m. until 3 p.m. From 2:30 until about 7 p.m. enjoy light snacks and pastries in the bistro-bar area. Freshly baked croissant sandwiches, a crock of onion soup or gazpacho in crystal goblet are bistro favorites, as are the special coffees and champagne cocktails. Dinner from 6 to 10:30 p.m. 655-4020.

Capriccio, Royal Poinciana Plaza. A "Holiday" magazine choice. Continental and Italian delicacies. Veal dishes are most popular: scaloppine saute Capriccio, scaloppine a la marsala and veal zingara, with its shredded ham garnish and subtle light tomato sauce. Luncheon is a good value. Open every day except Sunday for dinner from 5:30 until 10 p.m. 659-5955.

Charley's Crab, 456 S. Ocean Blvd. Fresh seafood dining featuring local pompano, snapper and swordfish, plus fish and seafood from Boston and the Great Lakes. Raw bar, bouillabaisse, paella, Maine lobster and soft-shell crabs. Hours are 4 to 11 p.m. Monday through Thursday, 4 p.m. to midnight Friday and Saturday, and 4 to 10 p.m. Sunday. Cocktails from opening hour and food service begins at 5 p.m. 659-1500.

Chuck & Harold's, 207 Royal Poinciana Way. Their courtyard features a spinnaker covering which opens for views of the sky or you can dine on the sidewalk cafe. One menu from 11:30 a.m. until closing offers burgers, finnan haddie, homemade linguine, steaks and ribs. You can be entertained with classical and jazz piano on weekdays, mid-afternoon through cocktail hour and during Sunday brunch. 659-1440.

Doherty's, 288 S. County Road. Always a good bet, Doherty's has a pub-like atmosphere with great charbroiled burgers, French onion soup and vichyssoise. Chicken hash is similar to New York's "21" creation. Delicious shad roe and broiled bacon is offered on the luncheon menu. Open every day serving breakfast, lunch and dinner. The grill is open all afternoon for hamburgers. 655-6200.

Hamburger Heaven, 314 S. County Road. The claim "world's best hamburger" could be debated, but few would say the juicy, tasty burgers prepared from freshly ground, quality beef are not heavenly. They also offer steak dinners and glorious pies and cakes. Lunch and dinner. 655-5277.

La Trattoria, 251 Sunrise Ave. Italian provincial cuisine — cannelloni, zuppa di pesce, piccata di vitello and other dishes typical of the provinces. Dinner from 5:30 to 11 p.m. Closed Sundays. 655-3950.

Le Monegasque, 2509 S. Ocean Blvd. This popular French restaurant hidden in the Palm Beach President offers top-quality fare. Owner Aldo Rinero operated La Toque Blanche in New York, described in 1973 by "Gourmet" magazine as "one of the finest restaurants in town." The menu is French but not haute cuisine. Enjoy dishes of Provence such as bouillabaisse on Fridays and cassoulet on Tuesdays. An excellent wine list makes the lack of more spirituous potables go unnoticed. Open for dinner every day except Monday from 6 p.m. to 10:30 p.m. Closed mid-June to October 1. 585-0071.

One does not expect to find an Italian restaurant worthy of the name in a Holiday Inn, but Boca Raton's new Spanish-style structure in Glades Plaza is full of surprises.

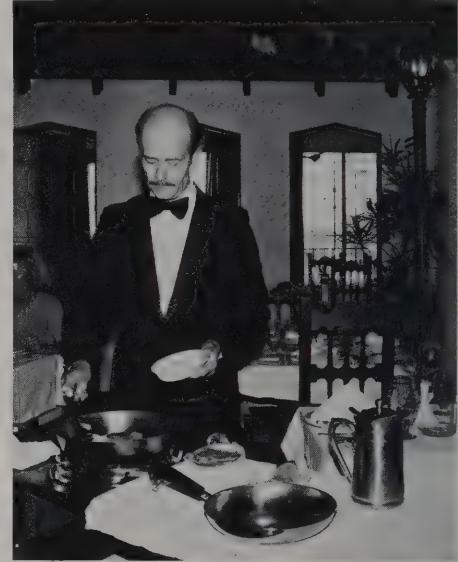
The charming Inn not only provides a peaceful retreat alongside the rush of traffic on I-95, it also houses Dominic's, a restaurant offering a first-class dining experience in romantic surroundings.

Designed as a town square in an Italian village, the restaurant carries out the theme with a town clock, street lights and "town hall" — even pigeons perched on tile roofs.

Executive chef, Roberto Jurin, formerly of the famed La Scala in New York, offers Italian fare that lives up to the ambience of the restaurant. His parade of veal dishes, featuring plum de veau veal, range from \$11.95 to \$12.50. If you hunger for a special Italian dish he will cook it to order — tableside when feasible.

Pasta is prepared Bolognese style, carbonara or with seafood. The menu offers fettuccini Alfredo, linguini with white or red clam sauce, tortellini and lasagna. Fresh vegetables and salad greens are picked out personally by Roberto at the Boca farmer's market. The crusty Italian bread from Grandma's Bakery in Lake Worth is the best around.

Dominic's offers a broad selection of wines at fair prices. You can enjoy your after-dinner drink in the inn's spectacular



*Dominic's,
Boca Raton*

lounge at the ship bar, which features 30-foot masts that are copies of the 18th-century British sailing ship "HMS Bounty." Lively bands entertain from 9 p.m. until about 2 a.m.

Dominic's is open for dinner only from 5 to 10 p.m., Sunday through Thursday, and until 10:30 p.m. Friday and Saturday. Reservations are suggested, (305) 368-5200.

Le Carousel, 235 Worth Ave. Continental menu. Cold poached salmon, Dover sole meuniere, scallops, shrimp and lobster. Veal is prepared le Cordon Bleu and Normande, with apples and Calvados. Steaks, lamb, duckling and capon. Mussels marinere and provencal are among the hors d'oeuvres. Luncheon and dinner. 659-3113.

Mandarin, 331 S. County Road. Their all-you-can-eat luncheon buffet changes every day. Dinner menu features Cantonese fare from pineapple duckling to lobster. Pleasant atmosphere is blend of English, Cape Cod and Chinese. Takeout menu. 659-2005.

Maurice's, 191 Bradley Place. An old-timer, they've been here since 1946. Specializing in Italian cuisine, favorites on the extensive menu are seafood posillipo, osso buco and squid Milanese. Open every evening 5 to 11 p.m. 832-1843.

Nando's, 221 Royal Palm Way. A mecca for Palm Beach society for many years. The gracious owner of the restaurant that bears his name originated the scampi recipe so popular in American restaurants. Continental and North Italian cookery. Dinner only. 655-3031.

Petite Marmite, 315 Worth Ave. A perpetual award winner, Petite is an institution in Palm Beach. Garden atmosphere and delectable fare. Pastas are homemade and range from fettuccine to gnocchi. Pompano bonne femme, mussels poulette and osso buco are specialties de la maison. Pastries and cakes are baked in the restaurant's own patisserie. 655-0550.

Ta-boo, 221 Worth Ave. With its club-like atmosphere, this has been a favorite rendezvous since its doors opened in 1941. Their continental menu also has some home-style fare such as stews and soups. It's a great place to

have a few drinks and dance. Lunch and dinner. Tieless and coatless gentlemen taboo after 6 p.m. 655-5562.

TooJay's, 313 Poinciana Plaza. Cafe and gourmet marketplace offers casual dining for shoppers and theatergoers, or anyone in search of good soups, salads, sandwiches and yummy pastries. Enjoy an early breakfast of bagels with lox. Pick Marc's delicious caraway rye bread for your sandwich and save room for pies, tarts, tortes and cakes. Breakfast, luncheon, dinner and after-theater service. No reservations. 659-7232.

Two-Sixty-Four, 264 N. County Road. Popular luncheon and dinner spot where one can dine on excellent hamburgers, soups and salads. Dinner entrees include, besides steaks and prime rib, catch of the day and stone crabs in season and four veal offerings. 833-3591.

Worth Avenue Burger Place, 412 S. County Road. For Palm Beachers and casual shoppers in the mood for a high-quality burger or an inexpensive dinner. Prime 10-ounce New York strip, homemade layer cakes and pies, plus some homey delights like baked apples, rice pudding and cup custard. Omelets and sandwiches are served from 11 a.m. until 9 p.m. 833-8828.

WEST PALM BEACH

Bennigan's Tavern, 2070 Palm Beach Lakes Blvd. Funky decor and casual atmosphere. Get happy from 11 a.m. to 7 p.m. when drinks are two-for-one. Continuous service from 11 a.m. until 2 a.m. Quiche in several varieties. Deep-fried vegetables, fried cheese fingers, burgers, steak and chicken. Their champagne brunch Sundays from 11 a.m. until 3 p.m. features eggs Benedict. 689-5010.

Blue Front Barbecue, 1225 Palm Beach Lakes Blvd. Barbecue-loving folks dote on the ribs grilled over oakwood fires. They also have chicken, pork and beef with the smoky flavor, plus black-eyed peas, corn bread and sweet potato pie. 833-9184.

Cafe Cocoanut, 123 Clematis St. Glorious soups and desserts. Try brie on the cheese board with hot bread and butter and fresh fruit. Also good are the vegetable tempura, spinach salad and sandwiches. Smoked salmon-filled crepe is popular. Moderate prices. Luncheon 11:30 a.m. to 2:30 p.m., Monday through Friday. Dinner 6 to 9 p.m., Tuesday through Saturday. 832-9796.

Conchy Joe's, 615 S. Flagler Drive. Conch and New England clam and fish chowders. Bahamian peas and rice, crab cakes and conch fritters. Raw bar and broiled fresh fish of the day. Open 11 a.m. to 11 p.m. every day. 833-3474.

Dixon Li's Great Wall and Showcase Restaurant, Century Corners Shopping Plaza, 4869 Okeechobee Blvd. Quality Chinese fare featuring Cantonese, Mandarin and Szechwan style, plus dishes prepared New York and Boston style. This is the place for duck. Try the wor shu duck atop Chinese vegetables or give a day's notice for the whole Cantonese duck dipped in honey water and barbecued, or Peking duck with wheatcakes. Showcase menu features fresh fish and seafood prepared American style plus chicken and steak. 471-9394.

Dominique's, 214 S. Olive Ave. Their specialty is European-style sandwiches — the best of wursts on crisp baguettes. Varied European cheeses are offered with potato salad or chicken fricassee. Takeout or eat in. 833-2805.

Fitzgerald's, 2381 Palm Beach Lakes Blvd. A la carte menu offers imaginative choices. Filet mignon with green peppercorns or laced with stroganoff sauce is a good bet. Try the duckling in Cointreau sauce, king crab au gratin, steak kebab a la Grecque and tenderloin steak tartare prepared tableside with classical garniture. Great soups and fresh vegetables. Dinner only. Closed Sundays. 683-8262.

Frederic's, 1930 N. Dixie Hwy. Good steaks and scampi. Full-course dinners from 5 p.m. until 1 a.m. Also lunch and supper menu after 10 p.m. 833-3777.

Granada, 624 Belvedere Road. Cuban, with Spanish accents. Paella and hearty soups. Caldo Gallego is the pride of the house. Luncheon and dinner. Closed Mondays. 659-0788.

Hyatt Palm Beaches, 630 Clearwater Park. The hotel's sophisticated Cafe Palmier will appease anyone's epicurean longings. Food is beautifully presented and you'll like the little extra touches in this first-rate restaurant. Bay scallops with broccoli in creamy saffron champagne sauce, filet mignon with artichoke hearts, goose liver mousse and truffle sauce, veal Normandy with apples, morels and tomato noodles are among the offerings for dinner. The Terrace offers breakfast and continuous lunch-dinner service. You'll enjoy Italian omelettes baked open-face, sandwiches and salads lavishly garnished with fresh fruits and vegetables, ribs, steak and fish of the day. 833-1234.

La Chamade, 3700 S. Dixie Hwy. Classic French dishes plus Florida pompano and red snapper. Terrines and pates among the hors d'oeuvres. Rack of lamb and chateaubriand bouquetiere. Open for dinner. 832-4733.

La Scala, 205 Datura St. This charming Italian restaurant offers fresh pasta and homemade bread. Fish of the day and zuppa di pesce are specialties. 832-6086.

Ming Kee, 5774 Okeechobee Blvd. in Century Plaza. Takeout Chinese food cooked to order with love. Combination dinners for one, two or three that will easily serve more. Try the moo goo gai pan with thick pieces of fresh white meat chicken, snowpeas and Chinese vegetables. Good egg rolls and wonton soup. Special Chinese dishes prepared on request. 684-0482.



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Nonna Maria, 1318 N. Military Trail in Luria Plaza. Intimate Italian restaurant offers provini veal dishes and pasta. Rollatini is veal stuffed with prosciutto and mozzarella cheese and topped with mushroom sauce. 683-6584.

Royal Greek, 7100 S. Dixie Hwy. Family restaurant offering Greek and non-Greek dishes with home-cooked flavor. Pepper steak kabobs, moussaka, pasticho and baklava are delicious. Be sure to try their Greek wines and the towering coconut meringue pie. Open for breakfast, lunch and dinner. Closed Sundays. 585-7292.

This Is It Pub, 424 24th St. Charming pub atmosphere along with good drinks, good food and friendly service. Delicious soups and chowders. Daily gourmet specials from chicken cacciatore to bouillabaisse. Fresh crusty bread, aged prime ribs and steaks, dessert drinks plus key lime pie. Continuous service for luncheon from 11:30 a.m. Tuesday through Saturday. Dinner from 5 until 11 p.m. weekdays; 11:30 p.m. Friday and Saturday. Closed Sundays and Mondays. 833-4997.

Tony Roma's, 2215 Palm Beach Lakes Blvd. The place for barbecued baby-back ribs and great French-fried onion rings. Or go for barbecued chicken, pan-fried brook trout, a burger or a steak. Open from 11 a.m. until 5 a.m. Steak and eggs served from 1 a.m. until closing. No reservations. 689-1703.

Victoria Station, 1910 Palm Beach Lakes Blvd. All the prime roast beef you can eat — and more. The "owner's cut" weighs 28 ounces. Railroad theme, complete with caboose and British railroad artifacts. Steak teriyaki, barbecued beef ribs and shrimp in garlic sauce are other entrees. Dinner items are available on the luncheon menu, plus a variety of half-pound burgers. The bottled house wines are excellent. 683-9505.

Willie's Fresh Seafood Restaurant, 1681 N. Military Trail. Attractive rooms with courtyard and spacious bar. Willie's has fresh fish in season. Veal Oscar features provini veal topped with crabmeat. Fresh grouper with linguine and shrimp marinara are good choices as is the clambake for two. 686-6062.

LAKE WORTH

Alive & Well, 612 Lake Ave. Food for health. Salads, sandwiches and homemade soups. Dinner entrees in-

clude baked eggplant and stuffed avocados. Freshly squeezed juices, natural ice cream, hot carob sundaes and other desserts. Wine and beer. No smoking. 586-8344.

Cafe Vienna, 915 Lake Ave. Substantial, home-cooked fare such as sauerbraten and potato dumplings, spaetzle and wiener schnitzel. Desserts are a delight — sachertorte and the German schwarzwalder kirschtorte and apple strudel. 586-0200.

Dragon Inn, 6418 Lake Worth Road in Lake Worth Plaza. Cantonese, Mandarin and Szechwan style. Hong Kong steak, lemon chicken, Mandarin shrimp. Lunch and dinner. 965-0418.

L'Anjou, 717 Lake Ave. Entrees include crepes, omelets, eggs Benedict, beef Wellington and duck pate. You'll like this small French restaurant. Open for dinner only. 582-7666.

Mother Tongue, 1 Lake Ave. Caribbean fare. Conch goes into chowder, fritters, curry and Creole dishes. Coconut-fried shrimp, Jamaican rum shrimp and dolphin are specialties. Luncheon from 11:30 a.m. to 2:30 p.m. Monday through Friday. Dinner 6 to 10 p.m. daily. 586-2170.

Pancho Villa, 4621 Lake Worth Road. Mexican and a few South American favorites: real tamales steamed in corn husks, chiles rellenos, tacos and enchiladas. Soncocho stew, a specialty of the house, is a tasty concoction of meat, yucca and plantains. Mexican beer is available. Continuous service from 10:30 a.m. every day. Take out or eat in. 964-1112.

Piccolo Mondo, 6669 Lake Worth Road. Out-of-this-world freshly made pasta and plum de veau veal dishes. Tortellini, in a creamy Parmesan cheese sauce or fresh prosciutto-tomato sauce, plus fettuccelle and Italian potato dumplings. Fresh seafood dishes include mussels in a garlicky-fresh basil sauce and zuppa di pesce. Dinner from 4 to 11 p.m. Late snacks until 4 a.m. include pasta, antipasta, mozzarella en carrozza and fried squid. Bar and dance floor. 439-2522.

LANTANA

The Ark, 2600 W. Lantana Road. Meat, seafood and fowl — and plenty of it — are available at affordable prices. The roast prime rib comes in four cuts from eight to 24 ounces or try the "elephant" 16-ounce strip.

Tropical setting and an animal-related menu carry out the Noah's ark theme. No reservations. 968-8550.

BOYNTON BEACH

Banana Boat, 739 E. Ocean Ave. on the Intracoastal. Casual dining in the lounge and patio featuring soups, salads, fried shrimp, shish kebabs and steaks. Le Martinique Room specialties include roast duckling, frog's legs, veal scallopini and chicken Parmesan. Casual dining. Open 11 a.m. to 2 a.m. every day. 737-7272 or 428-3727.

Elina's Mexican Restaurant, 3633-B S. Federal Hwy. Unpretentious. Seats around 60 from 11 a.m. until 11 p.m. Honest soups, enchiladas, tomatas, tortillas, burritos and the puffy sopapillas served with honey. Closed Mondays. 732-7252.

DELRAY BEACH

Cochran's Restaurant and Saloon, 307 E. Atlantic Ave. Antique mahogany and oak bar and Tiffany-style ceiling set the mood. Entrees include fish and seafood, chicken and steaks. Luncheon menu features a variety of burgers. 278-7666.

Patio Delray, 714 E. Atlantic Ave. Popular with the young Palm Beach crowd during the '40s, with Prince Alexis Obolensky acting as host. The Patio retains a special ambience that says, "Florida as it used to be." Dine amid lush vegetation and blooming orchids, or on cool evenings beside one of three fireplaces. Steaks, chops and rosin-baked potatoes. Try the french-fried mushrooms and the home-style luncheons. Dinner until 9:30 p.m. 276-7126.

BOCA RATON

Casa Gallardo, 353 Town Center Mall. Authentic Mexican dinners, appetizers, desserts and drinks. Chimichanga featuring a large crisp tortilla, juicy chunks of beef and pork, and Monterrey jack cheese is tremendous. Double-frozen Margaritas are a specialty. Open seven days, 11:30 a.m. until midnight. 368-1177.

Chez Marcel, 21212 St. Andrews Blvd. Impeccable service and worthy French cuisine. Enjoy aiguillettes de canard served on Limoges plates. Soups come to the table in shiny copper pots. Imported morrels with Provini veal. Excellent pastries. 391-6676.

Opening Night



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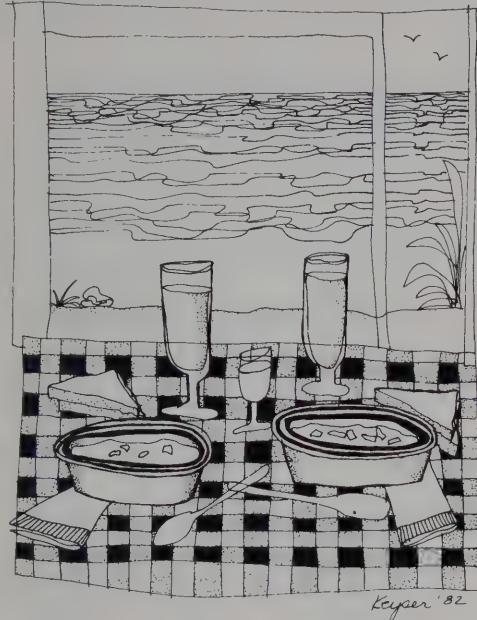
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La Vieille Maison, 770 E. Palmetto Park Road. "The Old House," a gem of Addison Mizner, offers a romantic setting for dining. The food is excellent, the service sophisticated and the ambience agreeable. Spectacular wine list. A five-star Mobil award-winner. 391-6701.

Tom's Place, Glades Road and Old Dixie Highway. Soul food restaurant with good down-home cooking. Great ribs plus catfish and hush puppies, fried chicken, cornmeal muffins and collard greens. Inside offers a homey atmosphere. Takeout. 392-9504.



PALM BEACH GARDENS

The Explorer's Club, PGA Sheraton Resort, 400 Avenue of the Champions. This gourmet dining room offers specialties from around the world. Appetizers include Russian piroshki and Japanese shrimp sushi. Entrees range from tenderloin of lion to venison. Red snapper is prepared Caribbean Islands style with cilantro. Lamb chops are wrapped in strudel pastry and spiked with Greek retsina. Open 6 to 10:30 p.m., Friday and Saturday until 11 p.m.

Ristorante La Capannina, 10971 N. Military Trail (PGA Boulevard and Military Trail). Italian fare prepared and served with finesse. Raffaele Sandert and Chef Jose Quilherme, the owners, were with the original Capriccio's in Palm Beach. Spaghetti al gusto tuo (any way you like it), rigatoni alla vodka, cannelloni and fettuccine Alfredo. Veal entrees include Saltimbocca and Zingara. Zuppa di pesce and frittura di calamari and gamberi are popular fish items. Open for lunch and dinner. 626-4632.

NORTH PALM BEACH

Ancient Mariner, 661 U.S. Hwy. 1. Seafood house offers conch chowder, live Maine lobster and broiled fish. "Mariner's Mix" combines broiled fish and seafood. Open 7 days from 11:30 a.m. until 10 p.m. 848-5420.

Bentley's, 730 U.S. Hwy. 1. Excellent service and an imaginative menu. Chilled poached salmon with dill sauce is among the appetizers. Homemade soups, fresh "al dente" vegetables in season, rosin-baked potatoes. You can top your prime rib with fresh asparagus and crabmeat in bearnaise sauce. A better-than-average wine list is reasonably priced. Colorful church windows and plants provide a handsome atmosphere. Lunch, dinner and Sunday brunch. 842-6831.

Jack Baker's Lobster Shanty, 211 N. Federal Hwy. Lobsters, broiled or boiled, priced according to size, plus a delightful array of fish and seafood. Steamer clams are served with broth and butter, Chesapeake Bay soft-shell crabs and fresh-caught native fish. Open 4:30 p.m. daily. No reservations. 842-7233.

Peter's Backyard, 420 U.S. 1 in the Village Square. Featuring an attractive salad bar and delectable entrees such as prime rib, steak and scampi, lobster tails, king crab and catch of the day. Dinner Monday through Saturday until 11 p.m. and Sundays until 10 p.m. Luncheon from 11:30 a.m. until 3 p.m. 845-6221.

RIVIERA BEACH

Crab Pot, 386 E. Blue Heron Blvd. under the Riviera Beach bridge. Eat blue crabs, catfish and shrimp steamed in beer, while you smell the sea air. Lunch and dinner every day. 844-9245.

Portofino, 2447 Ocean Blvd. An indoor and outdoor Italian cafe with a view of the ocean. Try their lasagna

and ravioli with homemade noodle dough. Other Italian favorites are offered at modest prices. A beautiful espresso machine turns out fantastic coffee and cappuccino creations. Pastries and pizza. Lunch and dinner every day. 844-8411.

LAKE PARK

Cafe du Parc, 612 Federal Hwy. Charming French restaurant in a house features boneless duck with green peppercorns, quail, sweetbreads, beef Wellington, Dover sole and salmon en croute. Desserts are special. Dinner only. 845-0529.

JUPITER

Harpoon Louie's, 1065 SR A1A. Located on the shores of the Jupiter Inlet, with a view of the Jupiter lighthouse. All menu items are offered daily from 11 a.m. until 10 p.m. Casual all-around restaurant where one can enjoy "munchies" such as potato skins, a bubbling cheese-covered onion soup, good hamburgers, fish of the day and entree specialties under \$10. Docks for 22 boats with casual dining on the canopied porch. 747-2666.

MARTIN COUNTY

VERO BEACH

Driftwood Inn, 3150 Ocean Drive. On the ocean in the picturesque Driftwood Resort, this handsome restaurant fashioned of brick, antique wood and glass offers a varied menu: osso buco, smoked chicken, mushroom and spinach salad, and fettuccine Alfredo. Prime meats and fresh fish are grilled over mesquite charcoal from Texas which imparts a unique and delicious flavor. Another specialty is their international coffee bar. Open for dinner 5:30 to 10 p.m. 231-0336.

Forty One, 41 Royal Palm Blvd. Imaginative French chef, elegant decor and French service combine to make this restaurant one of Florida's best. Fresh oysters topped with caviar and creamy horseradish sauce, seafood bisque, iced cucumber soup, sweetbreads, seafood crepe Brittany, grouper Bonne Femme, bouillabaisse, sauteed shallots and salsify are featured. Monday through Friday, 12:30 to 2:30 p.m. and 6 to 10 p.m.; Saturday and Sunday, 6 to 10 p.m. 562-1141.

Ocean Grill, Sexton Plaza. On the ocean and a survivor of the ocean sprays and wind for more than 50 years, this landmark seems fashioned of driftwood. Inside there is a museum of wrought iron ships' bells, stained-glass windows and mahogany. Feast on Indian River lump crab caught in the river at the restaurant's back door, plus local fresh fish. The kitchen turns out blueberry-pineapple muffins, bread, cakes and a truly authentic key lime pie. Good steak and daily specials. 11:45 a.m. to 2:30 p.m. and 6 to 10 p.m. Monday through Saturday; 5 to 9:30 p.m. Sundays. 231-5409.

The Red Tail Hawk, A1A, between Fort Pierce and Vero Beach. This oceanfront restaurant has a superlative view, especially from the "Crow's Nest." Popular for private parties. Raw seafood bar, chess pie and prime beef. 6 to 11 p.m. daily. 465-7300.

JENSEN BEACH

Frances Langford's Outrigger Resort, 905 S. Indian River Drive. Polynesian setting on the Indian River offers Polynesian and American fare. Try the Outrigger Tiki, a combination of sliced barbecued pork, chicken and lobster with Chinese vegetables and served with a secret sauce. Closed Mondays. Luncheon, noon to 3 p.m.; dinner, 6 to 10 p.m. Come by boat or car. 287-2411.

STUART

Benihana of Tokyo Steak House, on the St. Lucie River at the bridge on Ocean Boulevard. Hibachi cuisine is cooked at the table. Japanese chefs perform their unique skills with flashing knives as they prepare steak, shrimp and vegetables in full view of the diners. Eat with "waribashi" (Japanese-style chopsticks) and try a sake martini presented with a slice of cucumber instead of an olive. Lunch and dinner. 286-0740.

Jake's, 423 S. Federal Hwy. Their salad bar features clams on the half shell, soup kettle of the day, steaks, fish and sandwiches. Sit by the fire if it's cool; read a book if you like. Lunch Monday through Friday, dinner every day. 283-5111.

Le Pavillon, 3220 S.E. Federal Hwy. A haven of hospitality and fine food prepared with devotion by two Swiss chefs. Fresh foods, such as swordfish taken from Cocoa Beach waters, are offered during peak seasons. Veal with morels is outstanding. Lunch and dinner. Open October through May. 283-6688.

Thirsty Whale Oyster Bar, 281 N. Federal Hwy. Come by boat or auto to this no-frills oyster bar if you have a craving for seafood and a cold draft beer. On Pier 1 on the St. Lucie River north of Roosevelt Bridge. 11:30 a.m. to 9:30 p.m. Monday through Saturday. 692-9212.

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Pal's Captain's Table, Hillsboro Beach Boulevard and the Intracoastal Waterway. Come by auto or boat. Pal's menu features fresh seafood, salads and traditional favorites with Continental service and Intracoastal views. Special, lighter-appetites menu has complete but "unstuffy" meals. Fresh-baked desserts. Open for lunch, dinner and Sunday brunch. 427-4000.

LIGHTHOUSE POINT

Cap's Place, 28th Court. Offbeat restaurant accessible by boat only. Drive your car to the dock, turn on the light and a boat will take you over. Specialty is seafood. Call for exact address. 941-0418.

FORT LAUDERDALE

Casa Vecchia, 209 N. Birch Road, situated on the Intracoastal Waterway. An exciting restaurant conceived by the proprietors of Down Under and La Vieille Maison. A charming old house transformed into an engaging Mediterranean restaurant, featuring the ultimate in northern Italy and French Riviera cuisine. Reservations a must. 463-5465.

Down Under, 3000 E. Oakland Park Blvd. Truly down under the Oakland Park bridge. Sit at tables according to your mood — patio, porch, balcony, waterfront, garden or tavern. Dine on great food and wine. Always bustling with customers. Lunch Monday through Friday. Dinner 6 to 11 p.m. daily. 563-4123.

Le Dome, 333 Sunset Drive. A panoramic view of the city is offered in this rooftop restaurant. Extensive and imaginative menu. Osso buco, rack of lamb and San Francisco's cioppino. Open 6 to 11 p.m. daily. 463-3303.

Les Trois Mousquetaires, 2447 E. Sunrise Blvd. Worth a visit just for the pastry cart. Classic French cuisine. Lunch noon to 2:30 p.m. Monday through Friday. Dinner 6 to 10 p.m. except Sundays. 564-7513.

Renaissance. West of Fort Lauderdale off S.R. 84 at Bonaventure Inter-Continental Hotel and Spa. Exquisite and expensive fare served on Royal Doulton china. Appetizers include oysters topped with leeks gratinee, lobster medallions and escargots encrouté. Entrees include duckling, rack of lamb, chateaubriand and veal

chops. Dining room overlooks spectacular waterfalls. Dinner only. 474-3300.

Sea Watch, 6002 N. Ocean Blvd. Dine where the windows open to the ocean breezes or in air-conditioned comfort in this extraordinary multilevel structure of weathered wood. Enjoy seafood or beef. Prime ribs are roasted in rock salt and served with creamy horseradish sauce. Other specialties include ocean-fresh Florida pompano and red snapper, plus the catch of the day, bouillabaisse and delicious conch chowder. Luncheon fare offers a variety of special salads, Danish sandwiches and hot entrees such as coquille St. Jacques. 781-2200.

DADE COUNTY

MIAMI

Food Among the Flowers, 21 NE 36th St. This restaurant literally blooms with flowers and jungle-dense greenery. A Danish chef practices his salad and sandwich art reminiscent of Copenhagen. Closed Sundays. 576-0000.

MIAMI BEACH

The Dining Galleries (Fontainebleau Hilton), 4441 Collins Ave. Elegant dining in a classical atmosphere. Crown roast of lamb, bouillabaisse, chocolate marble cheese cake and dessert drinks. Sunday brunch. 538-8811.

El Bodegon-Castilla, 2499 SW 8th St. Spanish cuisine. Seafood paella plus the traditional paella. Caldo Gallego, snapper with green sauce. 649-0863.

The Forge, 432 Arthur Godfrey Road. Decor on the baroque side, with crystal chandeliers and stained glass. Steaks with imaginative toppings. Fifty-page wine list. Open 6 p.m. to 3 a.m. daily. 538-8533.

Gatti, 1427 West Ave. The second oldest restaurant on Miami Beach (Joe's Stone Crab has a few months' seniority) specializes in Northern Italian dishes, steak and seafood. Intimate atmosphere and excellent service by waiters who have been there up to 30 years. The son of the original owner, Joseph Gatti, is at the door, in the kitchen and keeping an eye on every table. Closed Mondays. 673-1717.

The Good Arthurs, 790 NE 79th St. located on a causeway leading from Miami to the beach. Outdoor and indoor dining. Enjoy some of the best seafood in

Florida — dolphin, snapper almonde, a bountiful Caribbean bouillabaisse. 756-0631.

Joe's Stone Crab, 227 Biscayne St. Doing business at the same stand for 60 years. Stone crabs, hashbrown potatoes, key lime pie. Fish and seafood. Not fancy, but good. Open 5 to 10 p.m. 673-0365.

CORAL GABLES

Le Festival, 2121 Salzedo. Cheese soufflé appetizer is a delight. Entrees include duckling a l'orange flamed in Grand Marnier, chicken in champagne sauce. The assortment for the dessert cart is delicious. 442-8545.

MONROE COUNTY

ISLAMORADA

Green Turtle Inn, at mile-marker 81.5. Conch and turtle flipper chowders. Fresh fish and key lime pie. Open every day except Monday from noon until 10 p.m. Closes for a week or two in October. 664-9031.

Marker 88, U.S. Route 1 at mile-marker 88. Fresh fish is prepared with imagination at this waterfront spot. Native mangoes, key limes and calamondins are used in the preparation of the specialties. Dinners are fixed price, served from 5 to 9 p.m. You must choose your entree when you make your reservation. 852-9315.

KEY WEST

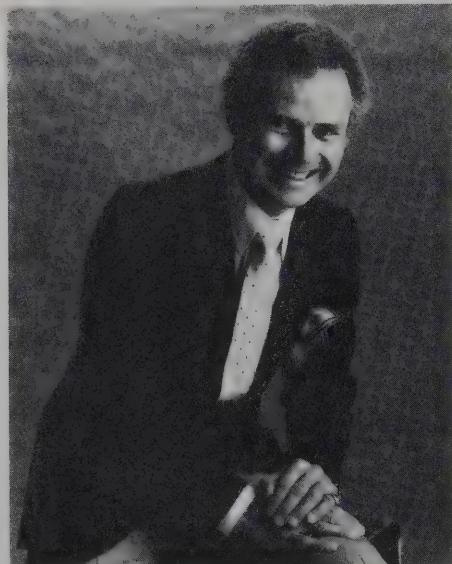
Fogarty's 1875 House, 227 Duval St., in the old Key West area. There is plenty of atmosphere here, as well as a menu featuring Continental, seafood and curry specialties. 296-9592.

Pier Restaurant (Pier House Motel), 1 Duval St. People with a penchant for dining on the water will be delighted with the four-sided view here. Luncheon specialties include fish fingers and seafood quiche. A large dinner menu offers everything from grilled Florida grouper in dill sauce to roast rack of lamb. A house favorite, the seafood catch for two is similar to paella, but very distinctive. 294-4691.

Poor Richard's Italian Garden and Buttery, 1208 S. Siemon St. One of the more interesting places in the area. They advertise in "Gourmet" magazine, which gives some idea of the type of clientele they hope to attract. 294-9020. □

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GROWING MY WAY

(Continued from page 32)

ally Present: Wind damage, automobiles or other mechanical damage.

Rootlets Display Chewed Areas: Root feeding larvae, weevils, grubs, wireworms.

Gardening Tips For October

Lawns: Fall armyworms are a problem. Look for chewed grass blades. Use insecticide recommended by garden supply dealer. Fertilize if needed. It is best to wait until near the end of the month if possible.

Pruning: Hide heavy pruning equipment until spring to avoid damage from early freeze.

Planting: Be my guest. This is the season in south Florida to plant flowering and vegetable annuals. Well-rooted container plants can be set out now. Plant bulbs which are adaptable to the subtropics: amaryllis, callas, gladiolas, gloriosa, and others.

Propagation: It is not a good time for cuttings, air layers, grafting or budding. Wait until spring.

Fertilizer: Fertilize established plants and trees as needed. Feed newly planted trees and roses monthly. Make light feedings on trees for first

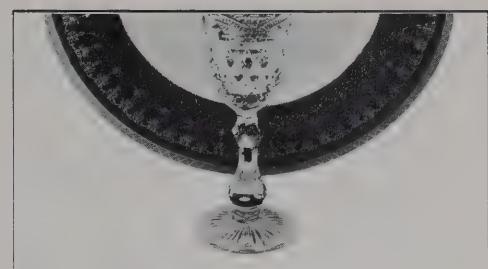
year. Follow package directions for roses. Use acid forming fertilizer for gardenias, camellias, azaleas and ixora.

Insects: Watch for caterpillars on plants, armyworms in lawns and cutworms in vegetable and flower gardens. Use bait-type insecticide for cutworms.

Watering: It is a fair month for rain. The average for the month is about 8 inches. Keep plants and grass well-watered between rain. Soak the ground, but don't sprinkle leaves.

Special Note: Feed poinsettias this month in order to have dark green leaves and bountiful blooms for Christmas. Watch for scale insects on the citrus. For those planting new roses in November, prepare beds this month. Get a "how to" booklet from County Extension Service offices or buy, *A Guide To Growing Roses in South Florida* from the Greater Palm Beach Rose Society. Call Alvin or Janet Bennett, 305-844-7683 for the price and procurement. Plant Herbs from seeds are available at garden supply and nursery outlets. □

Bob Robson is a member of the Garden Writers Association of America.



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FIRST EDITIONS

(Continued from page 20)

proves most satisfying. His book reinforces a view of the United States as a place where an infinite variety of life thrives pretty much on a live-and-let-live basis.

Existence in a big city is quite a different matter, as Nathaniel Benchley makes clear in his fictional account of New York during Prohibition. Called *Speakeasy* (Doubleday, \$15.95), the novel traces the glittering and exciting careers of the regular patrons of the Club Circe (read the "Club 21") who include Humphrey Bogart and John Barrymore. Circe, you'll recall, was the enchantress in *The Odyssey* who changed men into swine. A master of good dialogue, Benchley moves his story of the speakeasy and its denizens, including at one point Texas Guinan and assorted newspapermen, with commendable dispatch. Few writers are more adept at creating mood and circumstance; his characters include mobsters and actors and they all go about with a realism that surely must have come from much research.

Another equally good novel, but about an era closer to our own, is Joan Juliet Buck's *The Only Place to Be* (Random House, \$14.95), a witty and stylish first novel set in Paris, London and America. As its title implies, the book is about fame and wealth and the people who possess them. The chief characters are Iris Bromley and her mother Charlene Bromley, who divorces Iris' father, an orange juice tycoon, and goes off to Europe with a kindly mobster. She drops her escort to marry a movie director with a pretty daughter. Well, as you might expect, the daughter, Paula, turned out to be a beauty and a model, while Iris tries desperately to keep up. Her way is to become a writer for a gossip publication. Her place-to-be, she ultimately discovers, is not in the beau monde to which she is attached, but somewhere less exotic. Joan Juliet Buck, who is a contributing editor of *Vogue*, has a very sharp eye for character and keen ear for dialogue.

Elia Kazan is perhaps best known as a film director, and certainly about his affinity for the movie art shows through his new blockbuster novel, *The Anatolian* (Knopf, \$15.95), a book that has "best-seller" written all over it. Thirty years ago Kazan wrote *America America* about the struggles of a young Greek from Anatolia on his way to mak-

ing a success in the United States. And *The Anatolian* picks up the thread of Stavros Topuzoglou's life in 1909 and carries it forward for 10 years. At the outset of the book, Stavros is a crude and proud man greeting his mother and sisters as they emigrate to the United States.

The story is how Stavros gets them to accept the New World and how, in the process, he grows more polished and self-assured. Most of the novel is written in dialogue, like a film script, which leaves the reader to imagine the background of the action. This method of storytelling is unusual, but Kazan is such a forceful spinner of his yarn that I was not bothered by his lack of descriptive material. Kazan has gotten all the significant detail correct, even to the obscure fact that the New Yankees at one time played baseball in the Polo Grounds.

And speaking of the movies, let me urge you to read James Curtis's *Between Flops: A Biography of Preston Sturges* (Harcourt Brace Jovanovich, \$15.95). Sturges, as you remember, was among the most creative and original movie-makers in Hollywood in the 1940s, with

such films as *The Palm Beach Story*, *The Lady Eve* and *The Miracle of Morgan's Creek*. He was a man of intellect who led a wild life, and his star set in the 1950s. When he died in 1959, he was still trying to make a comeback by writing a screenplay. Curiously, this is the first full-length biography, and it is a very good one indeed, for it is unsentimental and does take us on an insider's tour of Hollywood. Ordinarily, screen biographies tend to be a few anecdotes pasted together, but James Curtis is a writer of sturdier stuff who has done the research necessary to building a credible person. The pictures, by the way, deserve a special note because they are not the usual Hollywood stills, but make a real effort to portray Preston Sturges as he was in life.

In 1899 Edward H. Harriman, the zesty and powerful chief of the Union Pacific Railroad, organized an adventure of famous scientists, including John Burroughs, George Bird Grinnell and G.K. Gilbert, to explore Alaska. The recent Klondike goldrush had attracted attention to the territory, and Harriman thought that Alaska contained economic potential. He even envisioned building a

railroad across Bering Strait to Siberia. The brilliant group he assembled set forth on the steamer George W. Elder and performed creditably, amassing reports and drawings of the "two Alaskas" — one the Alaska of the wilderness and other the Alaska that has yielded to development and "progress." The dandy story of the expedition is told by William H. Goetzmann and Kay Sloan in *Looking Far North: The Harriman Expedition to Alaska, 1899*. It's not only a great scientific story, but it's also an exciting travel book.

Finally this month a striking novel by Alan Saperstein called *Camp* (Ticknor & Fields, \$12.95). It's about a summer camp and involves two men who believe that children must be civilized, must adopt the ways of the camp, must play and enjoy themselves, but above all follow orders. The men are the manipulators and the children represent innocence in this allegory of how society often functions. The story is skillful, and the book is haunting. Very. □

Alden Whitman, a nationally known author and critic, is Book Editor of Palm Beach Life.

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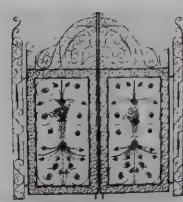
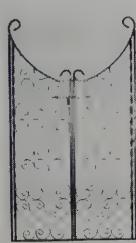
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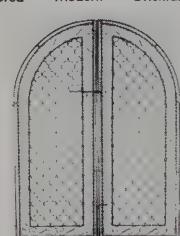
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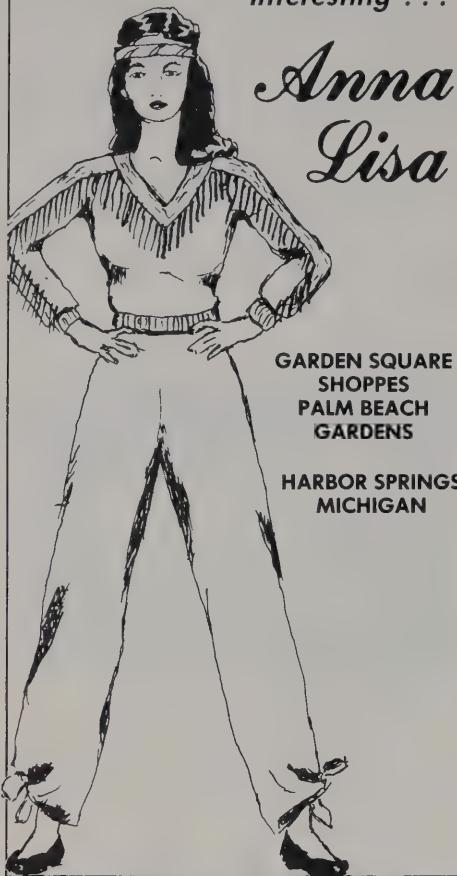
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THE STARS & YOU

Aries (March 21 - April 19)

There may be some delay in plans made for travel to winter quarters. Tie up all loose ends by Oct. 12 and it will be smooth sailing. Let friends know you are arriving and the invitations, especially to weddings, will be waiting. Your personality and charm involves you in community and charitable causes. Don't, however, get involved in any project unless you truly believe in it. Not only will sitting around committee rooms bore you, but you will need to move around and stay active. Take up an outdoor activity, as well. It will make you look and feel much better. You may have to deal with legal matters from afar, so be conscientious about getting papers mailed in plenty of time. This is a pleasant, but tiring month and a few early nights are necessary for your ability to deal with minor frustrations without undue stress.

Taurus (April 20 - May 20)

Start on a good personalized health program and get professional advice concerning nutrition and exercise. Health and preventive medicine should be your main priority, and improving the quality of your spiritual life is an important aspect of that. Social activities should include aerobic or jazzercise classes. Several good books and records are available if you prefer to work out at home, but it is imperative to stick with it. Be conscious of your appearance and take steps to improve it. Starting this month will result in a brand new you in time for the holidays. Your pet may need special attention this month, especially if moving from one place to another. Exercise vigilance or your pet may stray. Your pet's health is important this month, too. Keep shots up to date. A youthful friend proves to be trustworthy.

Gemini (May 21 - June 20)

There is a great deal of the "eager beaver" in your attitude toward living this month. The ideas spawned by your fertile mind and your enthusiasm in sharing them with others lays the foundations for a good social life. You thrive away from old familiar surroundings and can expect many happy, productive months if you decide to spend the winter away somewhere. Your business enterprise will benefit from your new ideas, but be careful of a too-cautious partner who may try to restrain you. Investments will pay big dividends if you diversify. Set goals for yourself and be dogged in your pursuit of them. You will have the support of friends and loved ones, especially those to whom you repay old debts. Your love life may be a little dull, but the development of your potential will be well worth it. Finances will improve.

Cancer (June 21 - July 22)

An effort to visit friends, an art gallery or museum will allay the restlessness you feel around the house. Put yourself into circulation by planning activities and carrying through on them, otherwise your irritability and changing moods could alienate family members. Get plenty of rest and confine main activities to the middle of the day, allowing yourself time to "wind down" before retiring. More openness in your communication with your partner can ease your tendency to exaggerate minor difficulties and give you a more realistic picture of your financial situation. Expend your energy on learning to manage money rather than fretting about making more. Business setbacks are temporary and resolved by the end of the month if you keep a close eye on associates. Avoid making new investments. This is a challenging month so don't hesitate to ask for advice.

Leo (July 23 - Aug. 22)

No one appreciates money — making it and spending it more than Leos. This month puts you into a better financial situation. Investing in some major appliances may be necessary if you are renovating your home. Picking up colorful accent pieces in a boutique is more to Leo's liking, but keep in mind the taste of those with whom you share your home. Do not try to impose your taste on others, especially any Aquarian you know. A shaky romance stabilizes by month's end and marriage is a distinct possibility — even for elderly Leos, who find romance wherever they turn. Those who feel they have "waited too long" will change their minds. Co-workers at the office appreciate your optimistic good nature and contagious sense of humor. They will work with you, bringing you rewards and praise from superiors. Overall, a positive month.

Virgo (Aug. 23 - Sept. 22)

Your constantly changing moods and cycles this month may make you feel as if you are on a roller coaster. Planning short periods of rest or recreation will stabilize the ups and downs. Too-diligent Virgos may confuse relaxation with laziness, but it is important for peak efficiency during the "up" cycles. Investments and business demand close attention, as do the work habits of employees. Someone you considered a friend disappoints you after the 12th, but take it in stride. Opportunity knocks from the 17th to the 21st and Leo will take full advantage of it — even to the point of changing careers. Doubts about a partner's affections disappear and friends draw closer to you. You thrive on all the love that will surround you and do your very best in all endeavors. Keep away from moody-types who may be jealous of your popularity.

Libra (Sept. 23 - Oct. 22)

You are turning away from a stormy period into a bright new cycle where the best of your nature will be expressed. For Librans with enough money, travel plans are extensive and exotic, and will be remembered for a lifetime. A special occasion, perhaps a honeymoon or anniversary, is celebrated. Foreigners and the accompanying new environments and culture attract your attention. If you are thinking of selling property, examine all specifics and decide if it is to your advantage to sell at a lower price. You will have no regrets, and freedom-loving Libras will enjoy being unencumbered. Your usual Libran sentimentality disappears and you make some shrewd deals of which you are justifiably proud. With every minor success comes the realization that you are capable of even bigger ones. Keep pushing. Social life improves.

Scorpio (Oct. 23 - Nov. 22)

Much depends on your personality this month so positive thinking is of utmost importance. Your need to present an amiable countenance, free from moodiness, will be especially important in your social life. First impressions are important. Make up your mind to cultivate friends by getting into the mainstream of the local community. You are more likely to make friends if you offer to help someone who needs it. Water has a calming effect on you so you should try to live near the shore. Although you should be prudent about money matters, there will be no real hardship unless you allow old debts to accumulate. After the 22nd you will have seemingly boundless energy which will best be expended on a self-improvement program. Take an exercise class or learn a new skill. Romance is sincere, but not thrilling. It will improve.

Sagittarius (Nov. 23 - Dec. 21)

You retain control despite conflicts in your professional and personal lives, and make wise decisions which will prove to be best for all involved. Others believe you are working too hard and not enjoying the fruits of your labors. Find a compromise between your ambition and their concern and slow it down a bit. There is a slight chance that Sagittarius' usually flawless business sense will be faulty after the 12th — a mixed blessing that will wake you up and open your eyes to circumstances that need changing. Problems from the past crop up and can be settled only through legal proceedings. Get the best professional advice you can afford and use the fullest extent of the law. Face to face confrontation will no longer work. Pisces, Cancer and Scorpio friends are concerned and their advice is well-taken. Delegate business responsibilities to those you can trust.

Capricorn (Dec. 22 - Jan. 19)

Travel plans should be made with the utmost care, especially regarding weather conditions and light planes. Though your desire to travel is strong, do not let it overrule your usual Capricorn caution. Your financial position is more secure and will enable you to pay off existing debts and face the future with a clean slate. Investments start to yield more and the value of real estate holdings rise, but you also have a talent for making money with your extra skills. Adding plants to your home and learning to take care of them yields two benefits — you discover you have a green thumb and your living area is freshened. A better understanding of your partner after the 12th brings a new facet to romance. You feel the warmth of genuine affection and appreciate it rather than taking it for granted. New friendships will be stimulating.

Aquarius (Jan. 20 - Feb. 19)

Your natural Aquarian candor makes it difficult for you to be diplomatic and you could lose a friendship in the early part of the month. A true friend will realize you were motivated by honesty and not maliciousness. Your concern for friends in serious situations is genuine; however you must realize that you cannot run another's life. Everyone profits from their mistakes, and it is easier to maintain a peaceful relationship than one which is stormy because of a callously made remark. Diplomacy is especially necessary at the office. You are not likely to lose your job, but you may be passed over for a promotion. When traveling, stay around places you know and take direct routes in your car and obey all road signs. Traffic fines are a waste of Aquarius' hard-earned money. Life is busy, but you can cope. Keep your emotions under control and contact friends.

Pisces (Feb. 20 - March 20)

Business and career matters should take a back seat to social contacts. This is not a good time to make investments, although you have many ideas. Think things out and explore all avenues of production — but do not act yet. It is not the time. A romance that is started this month will be stimulating, but should not be taken seriously. A permanent union is not forecast although it could become a very good friendship. Be grateful for this, as a sincere friend is better than an emotionally debilitating love affair. You are good at hiding your feelings, but be grateful for friends who wish to help. Be careful to check any messages delivered secondhand. Attend to telephone calls yourself and take notes referring to any business deals. Allow your Piscean intuition to guide you. Be courageous and don't procrastinate. Allow intuition to guide you. □



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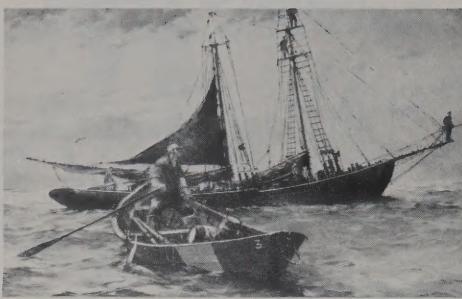
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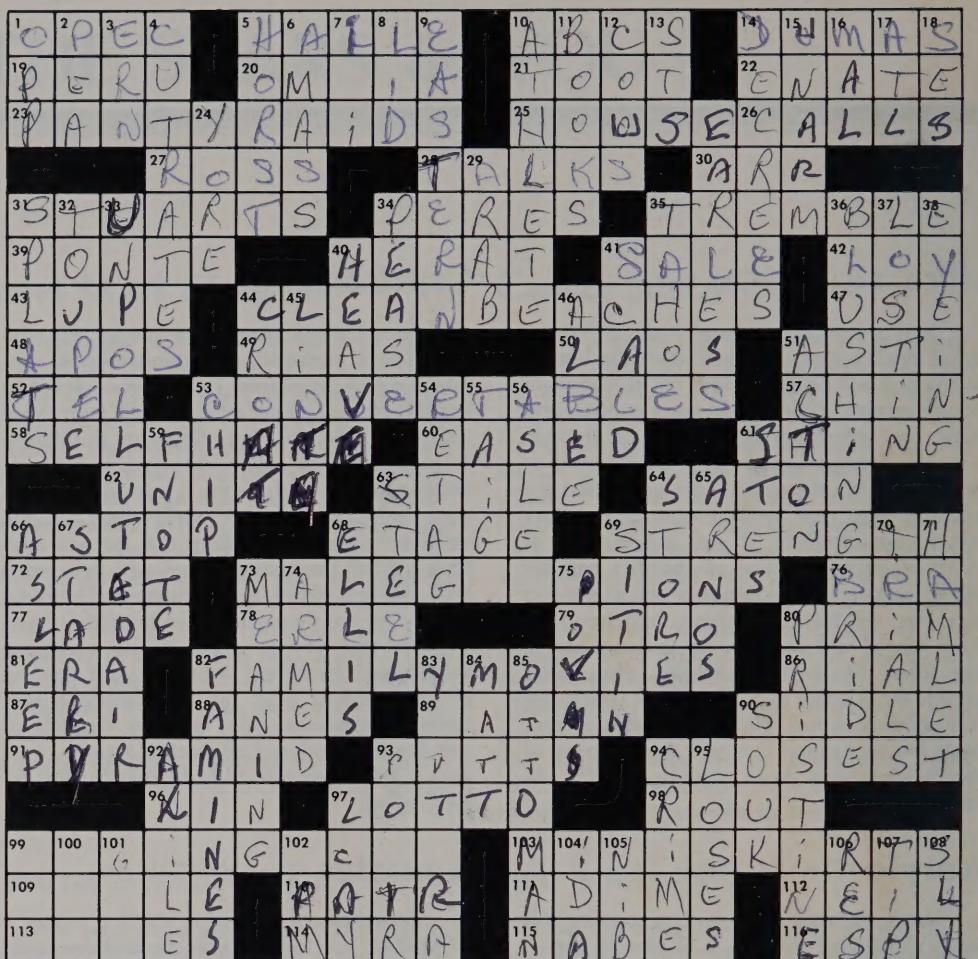
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